



Region: Awatere Valley, Marlborough, New Zealand.

Style: Fragrant, rich and savoury.

Colour: Deep ruby red.

Aroma: Dark berry and ripe cherry notes.

Palate: The palate shows blueberry and cherry flavours with a hint of mushroom earthiness. The finish is long with soft mouth filling tannins.

Cellaring: This wine is ready to drink now and over the next three years.

Analysis:

Alcohol	13.4%
TA	5.9g L ⁻¹
pH	3.65
Brix	23
RS	2g L ⁻¹

Harvest date: 26th March 2019

Bottling date: 25th February 2020

Tupari 2019 Pinot Noir

The Tupari Vineyard's unique environment produces a distinctive style of Pinot Noir. Our vineyard, situated in the Awatere Valley delivers a wine with vibrant dark cherry and ripe blueberry flavours. This classic varietal expression is complimented by the Tupari style of elegance and layers of flavours.

We manage the block for quality and aim for one small bunch per shoot with no irrigation. The Dijon clone 777 was specifically selected for its flavour characteristics and suitability to the site.

In 2019, we harvested the grapes at perfect ripeness. Fermentation included 25% whole bunch to encourage the ripe stem flavours and ripe tannins, creating extra layers of flavour. The crushed grapes were cold soaked for four days before fermenting to extract colour and tannin. Fermentation temperature reached 32C in the cap and the wine was plunged four times a day. Five days after fermentation (and when Glenn was happy) the wine was put into French oak barriques (30% new) to mature before bottling.

The Tupari Pinot Noir is captivating, with blueberry and cherry flavours and a hint of mushroom earthiness. It has a long finish with soft, mouth filling tannins.

Food match: The ultimate food wine, enjoy with a fillet of beef or a tasty chicken and wild mushroom risotto.

Cheese match: A perfect compliment to mild or creamy cheese, try with brie, camembert or a mild cheese made from sheep's milk.