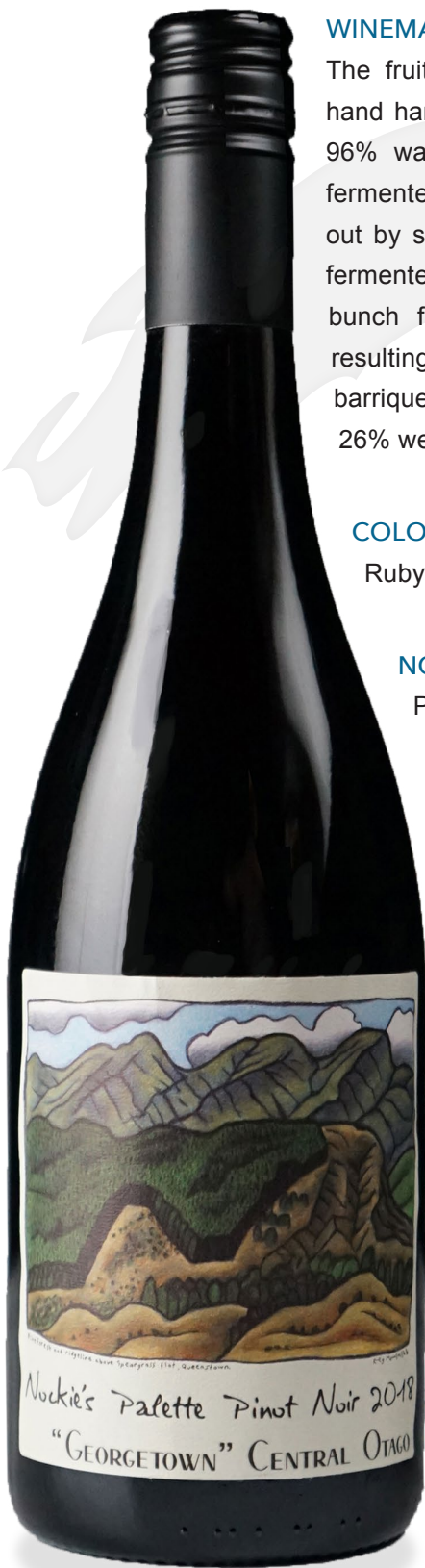


Nockie's Palette "Georgetown" Pinot Noir 2018

CENTRAL OTAGO



WINEMAKING NOTES

The fruit (clones 114, 115 and 777) was hand harvested on 8th April 2018 of which 96% was destemmed into two open top fermenters with the fermentation carried out by selected yeast. 4% of the fruit was fermented separately as a 100% whole bunch ferment in an oak barrique. The resulting wine was aged in French oak barriques for around 10 months, of which 26% were new.

COLOUR

Ruby with garnet hues.

NOSE

Perfumed with cranberry, raspberry, bright florals, dried herbs and white pepper.

PALATE

Medium bodied with red berry fruit, mineral notes and a nice oak char. A beautiful mouthfeel with lovely fine grained tannins and a long savoury finish.

FOOD PAIRING

Slow roasted lamb, braised pork belly.



Reg Mombassa
'Pineforest & Ridgeline above Speargrass Flats' 2004

LABEL PAINTING

Now living in Australia, Reg Mombassa is often drawn back to the deep and textured landscapes of New Zealand. He frequently returns to his native land to find inspiration among the mountains, rivers and forests of Queenstown. It is from this same land that Nockie's Palette 2018 Pinot Noir gets its savoury complexity and supple tannins. The wine is perfumed and open like the great expansive ranges of the Speargrass Flats.

WINEMAKER Pete Bartle
GRAPE VARIETY 100% Pinot Noir
from Single Vineyard
REGION Central Otago, NZ
VEGAN FRIENDLY

ALCOHOL 12.9%
PH 3.7
TOTAL ACIDITY 5.03g/l
RESIDUAL SUGAR Dry
BOTTLE SIZE 750ml