

Nockie's Palette "Georgetown" Pinot Noir 2017

CENTRAL OTAGO

WINEMAKING NOTES

The grapes (25% whole bunch) fermented in three different tanks with natural yeasts. Tank 1, stayed 24 days on skins; tank 2, 23 days on skins and tank 3, 17 days on skins. The resulting wine went into barrels on 22 July 2017 and came out of barrels on 4 January 2018. 25% of new oak was used for this vintage.

COLOUR

Bright red-ruby.

NOSE

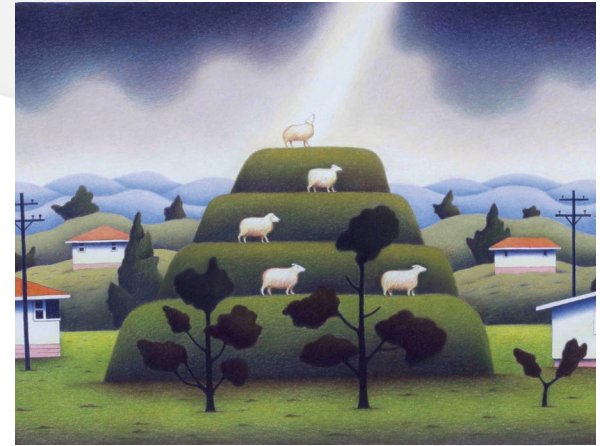
Lifted florals, red cherries, raspberries intermixed with red plums, subtle herbs, slowly unveiled crushed rocks and perfume.

PALATE

Dry to taste, energetic acid lingering over elegant, silky tannin, unveiling subtle cinnamon, nutmeg spices and red plums to a long finish.

FOOD PAIRING

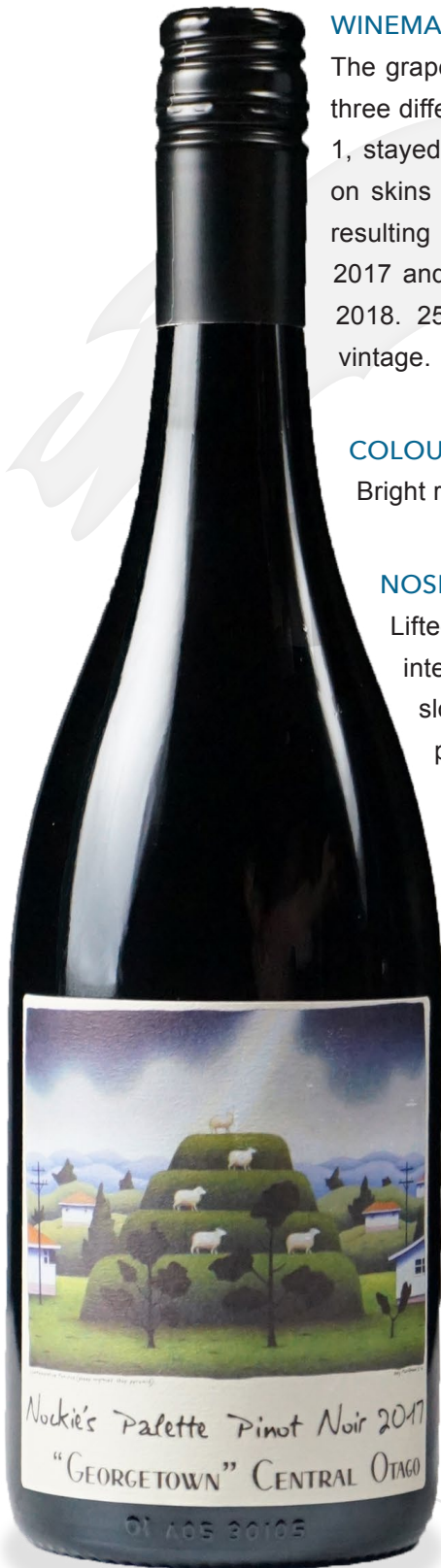
Smoked venison, crispy duck.



Reg Mombassa 'Commemorative Tumulus' 2004

LABEL PAINTING

Reg Mombassa's fascination with the landscape and rolling hills of New Zealand is portrayed in this joyful image adorning Nockie's Palette 2017 Pinot Noir. Mombassa's image of the step hills and sheep shows the rich layered history of New Zealand's ancient past. As with Nockie's Palette Pinot Noir, the top layers of earthy tones and floral motifs reveal perfumed berries and spices buried underneath. The landscapes of Reg Mombassa are a respectful homage to the New Zealand soil from which our Pinot Noir grapes are grown.



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

ALCOHOL 13.5%
PH 3.66
TOTAL ACIDITY 5.89g/l
RESIDUAL SUGAR Dry
BOTTLE SIZE 750ml