



## CELLARING

6-7 years

## PRODUCTION

450 cases (12 x 750ml)

## WINE SPECIFICATIONS

Acidity: 5.0g/l

(0.50g/100ml)

pH: 3.7

Residual Sugar: <1g/l

ALC: 13.6%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



# 2019 MARLBOROUGH PINOT NOIR

*Rich, Voluptuous,*

## Tasting Note

Bright, ruby-red with wonderful depth, a hint of purple on the rim. The nose has depth, showing savoury, gamey characters; deep floral notes melded with dark cherries, blackberries. The palate is smooth with dark cherry and blackberry fruit notes, underlying a rich layer of herbs and liquorice. Fresh acidity adds another dimension of flavour forming a medium-bodied wine, presenting some chalky minerality. The finish is poised with the support of delicate spices. An enticing texture of smooth and silky tannin with chalky minerality. Complex and moreish.

## Vinification

Hand selected small parcels of fruit are fermented in small patch fermentation vessels using very gentle processing techniques. Aging is conducted in large format (900 lt) oak barrels to minimise the influence of oak and accentuate primary fruit flavours and regionally specific characteristics of the wine.

## The Vintage

2019 was a warmer than normal year. Fruit flavour developed quickly and we were able to achieve near perfect balance between the acidity and sweetness in the grape early in the growing season. Due to the relatively high heat summation for the season we were able to harvest almost 2 weeks earlier than normal.

## Food Match

Ideally suited to lamb, poultry, or pork, particularly when barbecued over charcoal where the nuances of the cooking process impart a hint of smoke. A favorite go to dish when matching with Marlborough Pinot Noir is Asian style crispy duck where the spicy notes pair perfectly with the bright red fruits of Pinot Noir.

**STEVE BIRD  
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