

# 2022 MARLBOROUGH SINGLE VINEYARD PINOT NOIR



VINTAGE	VARIETY	ORIGIN	HARVEST DATE
2022	100% Pinot Noir	Marlborough, Southern Valleys	March 2022

## TASTING NOTE

This is a highly concentrated Pinot Noir from low-yielding vines. This single vineyard wine displays rich dark fruit aromas of cherries and plums together with smoky and earthy undertones. Full-bodied with immense depth of fruit flavours layered with forest floor complexity and great tannin structure. The densely layered palate of this wine shows all the complexity and richness of flavours making it a ripe yet elegant wine with great structure and a juicy finish.

## WINEMAKING

Ripe fruit was hand harvested and completely destemmed, but not crushed, with the aim of achieving a significant percentage of intact berries in the ferment. Grapes were put on cold soak for 4-5 days prior to undergoing wild fermentation. The wine remained on skins post fermentation to optimise tannin extraction whilst locking in the deep, ruby colour. This wine was drained and pressed and then aged in old French barriques for nine months during which time it underwent a complete malolactic fermentation. In pursuit of the highest quality this wine has not been fined.

## FOOD MATCHING

Serve alongside roasted beef or lamb and dark rich gravy and mushrooms. These dishes will complement the rich flavours and complexity of this wine.

## CELLARING POTENTIAL

Crafted to be enjoyed within 3-5 years of vintage date.



**EVA PEMPER WINES, MARLBOROUGH NEW ZEALAND**

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