

**Alc** 13.5%      **pH** 3.71      **TA** 5.64 g/l

## SEASON SUMMARY

Spring in Marlborough was warm and sunny, which encouraged good shoot growth. Come December, the temperatures dipped. Cool and cloudy days were all-too-frequent, resulting in a poor flower set and thus lower than usual crop levels. Summer continued with cool temperatures (in fact, the lowest sunshine hours in 80 years) which forced the grapes to ripen slowly.

But brilliant blue skies arrived with Easter. Unusually warm Autumn conditions allowed grapes to fully ripen on the vines. We hand picked our vineyards according to their flavour profile.

Harvest began on the 4th of April and finished on the 30th. This finish was two weeks later than usual, with fruit displaying ripe flavours and moderate sugar levels thanks to the cool season and resulting slow ripening period.

## KEY VINEYARDS

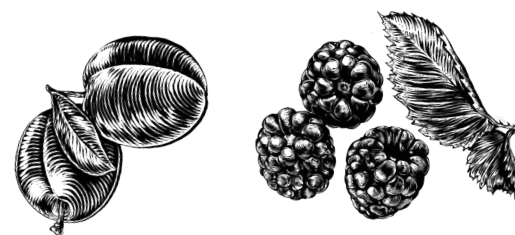
Our Pinot Noir comes from iconic vineyards in Marlborough's southern Wairau Valley, including our very special Mustang and Barracks vineyards. These sites sit on stratified layers of aged alluvial gravel topsoils and dense clay subsoils, balancing drainage and water availability and yielding Marlborough's best Pinot Noir. The vines are trained to a two-cane vertical shoot positioned canopy.



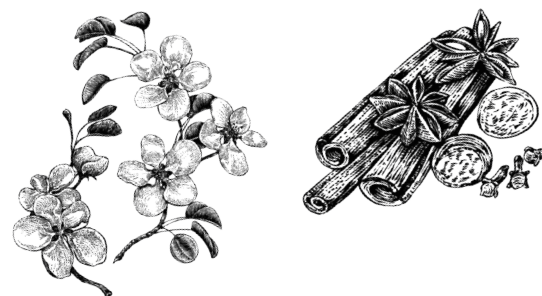
## WINEMAKING & BLENDING

The Pinot Noir fruit was all de-stemmed before being gravity-fed into the open-topped fermentation vessels and cold-soaked for several days.

Fermentations were carried out with indigenous yeasts, reaching a peak temperature of 32°C. During the fermentation, we plunged the caps to ensure gentle and complete extraction of tannins, colour and flavours. Following three weeks on skins, each batch was transferred into French oak barrels (40% new) and matured for 12 months before blending.



**NOSE:** The 2012 Pinot Noir is savoury, ripe and immediately appealing. Plum, aromatic spice and red florals greet the nose.



**PALATE:** The palate is focused and structured. Bittersweet chocolate, dark fruit and spice play with leather and earthy tones. Chalky tannins linger to a persistent finish.



**Pinot Noir**  
**2012**