

Alc 14% **pH** 3.62 **TA** 5.7 g/l

SEASON SUMMARY

2013 was a growing season for the books. Ideal spring conditions during flowering and budburst gave our vines good balance during bunch development. The fruit was able to develop and ripen at an ideal rate thanks to fastidious canopy management through the mild and sunny growing season.

We were fortunate to have no seasonal pressures in 2013, meaning picking decisions were based solely on grape and seed flavours. We handpicked our vineyards according to their flavour profile, beginning on March 30th and finishing on April 15th.

KEY VINEYARDS

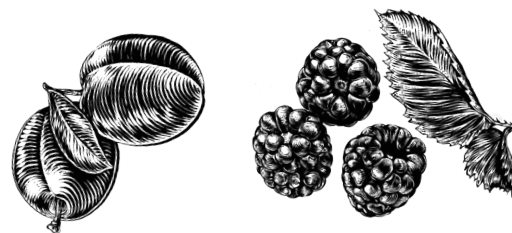
Our Pinot Noir comes from iconic vineyards in Marlborough's southern Wairau Valley, including our very special Mustang and Barracks vineyards. These sites sit on stratified layers of aged alluvial gravel topsoils and dense clay subsoils, balancing drainage and water availability and yielding Marlborough's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

WINEMAKING & BLENDING

The Pinot Noir fruit was all destemmed 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 2013 Pinot Noir is savoury, dark and serious. An inviting, smokey nose of plum and black cherries develops overtones of baking spices and leather.



PALATE: The palate's soft entry is balanced by chalky tannins, building in structure towards an intense, brooding finish.



Pinot Noir
2013