

Alc 13.6% **pH** 3.55 **TA** 5.5 g/l

SEASON SUMMARY

The 2016 growing season was one of the driest Marlborough has experienced since the wine industry was established in the province. A cool start to the growing season created numerous frost events, giving us challenges right up until flowering.

From January to April, warmer-than-average weather provided excellent ripening conditions similar to the excellent 2015, 2014 and 2010 seasons. Warm days and cooler evenings built and maintained concentration, structure and freshness in the fruit.

Harvest took place in near-perfect conditions, allowing us to take our time. It began on March 26th and was finished on April 12th.

KEY VINEYARDS

Our Pinot Noir comes from iconic vineyards in Marlborough's southern Wairau Valley, including our very special Barracks vineyard. 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 with a vertical shoot positioned canopy.

WINEMAKING & BLENDING

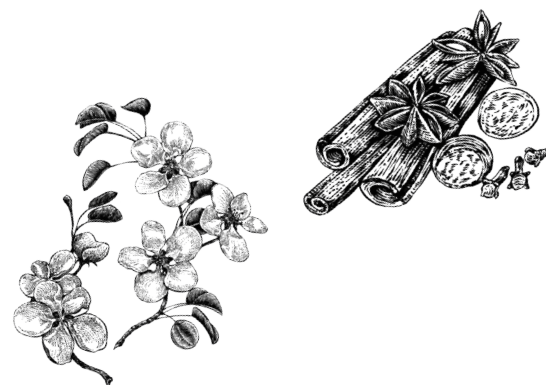
The Pinot Noir fruit was entirely hand-picked and de-stemmed before being gravity fed into



the fermentation vessels. 15% of the fermentation was comprised of whole bunches. The fermentations used naturally-occurring yeast populations under carefully monitored conditions. The grape skins were gently plunged with an average of 18 days of skin contact. After fermentation, the wines were matured for 12 months in French oak, of which 35% was new.



NOSE: The 2016 Pinot Noir is appealingly aromatic. The nose holds Morello cherry, bramble fruit and dark chocolate. Delicate florals and store cupboard spices unfurl with time in the glass, revealing a core of Doris plum.



PALATE: Fine, silky tannins and juicy acidity build an elegant structure. Complexity comes through soft oak and woodsmoke characters on the finish.



Pinot Noir
2016