

**Alc** 13.4%      **pH** 3.57      **TA** 5.74 g/l

## SEASON SUMMARY

The 2017 growing season began with ideal spring conditions. Warm temperatures and rare frost events encouraged good canopy growth. Settled weather over flowering meant a potential for high crops, so we employed fruit thinning to reduce yield and achieve optimum vine balance.

Fastidious canopy management throughout the mild and sunny growing season ensured the fruit developed and ripened at an ideal rate. Nature has her own ideas though, and the excellent weather of the ripening season ended with rain events during the harvest. The single-minded quality focus of the viticulture and winemaking teams, with hour-by-hour assessment, meant we could make the right picking decisions.

Our low-yielding, early-ripening vineyards and their open canopies stood us in good stead for a tricky vintage across Marlborough and New Zealand. We hand-picked the Pinot Noir from March 24th until April 11th, at a point of excellent flavour concentration and acid balance.

## KEY VINEYARDS

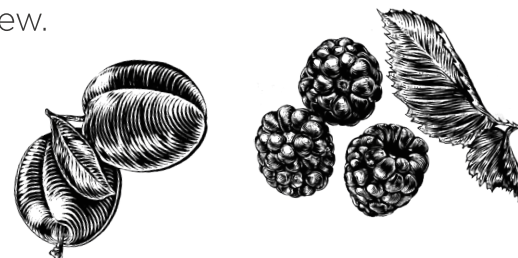
Our Pinot Noir comes from iconic vineyards in Marlborough's southern Wairau Valley, including our very special Barracks vineyard. These sites sit on stratified layers of aged alluvial gravel topsoils and dense clay subsoils, balancing



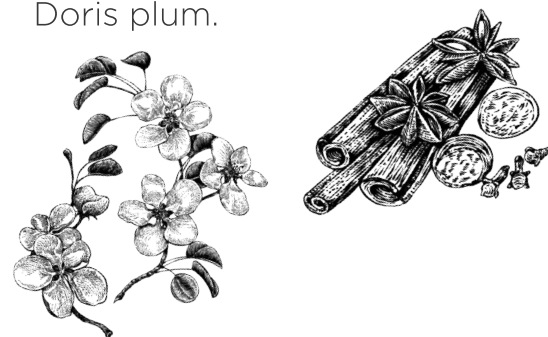
drainage and water availability and yielding Marlborough's best Pinot Noir. The vines are trained with a vertical shoot positioned canopy.

## WINEMAKING & BLENDING

The Pinot Noir fruit was all de-stemmed before being gravity-fed into the open-topped fermentation vessels. The grape skins were gently plunged with an average of 18 days of skin contact. After fermentation the wines were matured for 11 months in French oak, of which 35% was new.



**NOSE:** The 2017 Pinot Noir is richly layered and complex. The nose is appealing, with aromatics of Morello cherry and bramble fruit. After some time in the glass, delicate florals and soft spices unfurl across the core of Doris plum.



**PALATE:** The tannins are fine and silky, with juicy acidity building an elegant structure. Gentle toast and woodsmoke characters bring complexity to the finish.



**Pinot Noir**  
2017