

Alc 13.3% **pH** 3.61 **TA** 5.57 g/l

SEASON SUMMARY

The 2018 growing season began in fine style. Settled conditions and absent frosts meant early budburst and successful flowering. December saw canopies flourish and signs of a good crop thanks to warm, dry conditions.

Just as it looked like we ought to prepare for an early harvest, a very gentle January washed over. The cooler temperatures set the conditions for steady, gentle ripening.

Vineyard crews spent their days tending to canopies and crops alike, ensuring the yielded fruit would come into the winery in excellent condition. A good thing, too, because the latter part of the season saw rain events that may have otherwise made things difficult.

We hand-picked the Pinot Noir from March 15th until April 2nd, at a point of excellent flavour concentration and acid balance.

KEY VINEYARDS

Our Pinot Noir comes from the cool clay soils and rolling, north-facing slopes of Marlborough's Southern Valleys region. The key vineyards for this variety are Mustang, Delta, and Barracks.



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 2018 Pinot Noir is elegant and complex. The nose is dark, with black cherry and bramble fruit aromatics.



PALATE: With a little time in the glass, the wine unfurls to reveal layers of florals and gentle spices. The palate of boysenberry and Black Doris plum is framed by fine, silky tannins and juicy acidity.



Pinot Noir
2018