

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

SEASON SUMMARY

The 2019 growing season began with early budburst after a mild winter and warm early spring. Late spring brought cool, unsettled weather during flowering, which meant lower-than-average yields. The weather continued through December, but Christmas brought the gift of warm, dry conditions until harvest.

Vineyard crews undertook careful canopy work to ensure the grapes could bask in the sun, with the resulting fruit proving concentrated and complex.

We hand-picked the Pinot Noir from February 27th 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 aged alluvial gravels and dense clay subsoils balance drainage and water availability to yield the region's best Pinot Noir grapes.

With over 30 years of experience with the variety in this region, our sites are selected carefully and each vineyard tended with care. The vines are trained with vertical shoot positioning to



make the most of the sunlight. The key vineyards for this variety are Mustang, Delta, and Barracks.

WINEMAKING & BLENDING

The Pinot Noir fruit was gravity-fed into the open topped fermentation tanks, with 7% whole-bunch inclusion. The skins were gently plunged, with an average of 16 days' skin contact. After fermentation the wines were matured in French oak for 11 months, of which 35% was new.



NOSE: The Cloudy Bay 2019 Pinot Noir is deep, dark-fruited and aromatic. The nose is laden with notes of bramble berries, graphite and morello cherry.



PALATE: On the palate you'll find Victoria plum, loganberry and autumn fruit held together with fine, silky tannins and balanced with juicy acidity. The finish is long and the wine is exceptionally moreish.



Pinot Noir
2019