



totara
New Zealand



2018 PINOT NOIR

Bright and lively on the nose, our 2018 Pinot Noir shows aromas of cherry, cranberry and spice. The palate is silky, with a melange of red berry fruits up front along with underlying nuances of savoury herbs, spice and touch of game. A fine acid profile ensures a clean finish and persistence of flavour.

GEOGRAPHICAL INDICATION

Marlborough

VINEYARD

Our Pinot Noir was harvested from a selection of vineyards in Marlborough's Wairau and Waihopai Valleys. Soils ranging from stony alluvial, heavy silt and clay based loams.

WINEMAKING

The Pinot Noir fruit for this wine was cold soaked for up to 5 days before being fermented in a mix of 5 and 10 Tonne open top fermenters. Fermentation was carried out by a combination of naturally occurring and inoculated yeast, with an average duration of 5 – 7 days during which the cap was plunged twice daily to ensure gentle colour and tannin extraction. Where possible the wine was allowed extended time on skins following ferment before being pressed to 225 Litre French oak barrels.

ANALYSIS

Alcohol: 12.5%
Ph: 3.59
Acid: 5.5
Sugar: 0.9g/L

CELLARING POTENTIAL

Cellar for up to 5 years.