



LAWSON'S DRY HILLS
— MARLBOROUGH —



Pinot Noir 2020

Tasting Notes

This wine is distinctly varietal showing ripe, fresh red fruit characters matched with appealing, slight savoury French oak aromatics. The palate is bright and vibrant with a fleshy mid-palate and lovely length.

Vineyards and viticulture

This wine comes from three fantastic vineyards in Marlborough's Southern Valleys. Clay soils help the grapes develop flavour and the supple texture found in the wine. The vines are carefully tended to ensure low crops and ripe, flavoursome grapes in top condition.

Winemaking

The grapes were gently crushed and the juice run into small, open-top fermenters and held cold for five days' maceration. The vats were then inoculated with a specially selected, cultured yeast to trigger fermentation. During fermentation the wine was hand plunged to gently extract colour, tannin and flavour from the skins. The resulting wines were left on skins for around seven days post ferment before pressing to predominantly old French Oak barriques (5% new). The wine was blended after ten months maturation in barrel.

100% Pinot Noir, Alc 13.5%, pH 3.6, TA 4.8, RS 0, Vegan

Cellaring

Drinking well now and will be delicious for three to five years.

Food Match

Hot ham, pork, chicken, light red meat dishes, grilled dishes, seared tuna, stews and casseroles, pizza and pasta. Also enjoyable just as a lovely glass of Pinot Noir on its own!

