

2008 MARLBOROUGH PINOT NOIR

Winemakers Notes

In 2008 we have assembled our Marlborough Pinot Noir using fruit from four different vineyards. The biggest component is from a mature vineyard in the heart of the Wairau Plains. A large component also comes from a vineyard sited on a terrace overlooking the Wairau River. The final two components come from the Awatere Valley and the Brancott Valley respectively. All parcels were vinified separately and then assembled after barrel aging. Each vineyard brings something different to the assemblage resulting in a complex and intriguing wine.

Analysis:

Alc 13.5% **Acid** 5.6g/L **Res Sugar** 2.5g/L **pH** 3.62

Tasting Notes

Colour: Vintage 2008 has given us a deeply coloured wine with a dense core and red/purple rim.

Bouquet: Black Doris plums and black cherries intermingled with subtle oak and nuances of grilled meat.

Palate: A rich and firm style with bold, sweet fruit and supple tannins. A core of sweet black cherry fruit lingers on the palate.

Cellaring

New Zealand Pinot Noir is almost always approachable in its youth and this wine is no exception. If you desire a more complex wine, further cellaring is recommended. This wine has been made in a very 'non-interventionalist' style and so we expect it to form a harmless deposit during cellaring. Decanting is recommended.

Food Matches

This fruit driven red wine is a great match with salads, pasta and fish and simple lamb dishes.

Suggested Wine List Description

Ripe black cherry and strawberry notes laced with a richness of spice and oak overtones. A wine style that furthers New Zealand's reputation as one of the few countries to have successfully come to grips with this fickle, supremely aristocratic grape.

Awards

Silver Medal – NZ international Wine Show 2009