



2010 MARLBOROUGH PINOT NOIR

Registration Number: SW7494C45784

Winemakers Notes

In 2010 we have assembled our Marlborough Pinot Noir using fruit from five different vineyards. Two components come from the Brancott Valley, while the other three come from the Wairau Valley. 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% **Acid** 5.7g/L **Res Sugar** 3.3g/L **pH** 3.67

Tasting Notes

Colour: Vintage 2010 has given us a moderately coloured wine with a bright 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

Gold Medal – NZ International Wine Show, August 2011