



2011 MARLBOROUGH PINOT NOIR

Sustainable Wine NZ Registration Number: SWFF48732B5A

Winemakers Notes

In 2011 we have assembled our Marlborough Pinot Noir using multiple parcels of fruit from a single vineyard on a terrace overlooking the Wairau River. The parcels were vinified separately and then assembled after barrel aging for one year. Each parcel brings something different to the assemblage resulting in a complex and intriguing wine.

Analysis:

Alc 13% **Acid** 5.5g/L **Res Sugar** 2.7g/L **pH** 3.60

Tasting Notes

Colour: Vintage 2011 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

4 Stars & Best Buy – Cuisine Magazine, November 2013 Issue

Silver Medal – Bragato Wine Awards 2013

Recommended by Winestate