

## 2013 MARLBOROUGH PINOT NOIR

Sustainable Wine NZ Registration Number: SW5994A79F38

### Winemakers Notes

Our 2013 Marlborough Pinot Noir is based on two parcels of fruit from the Brancott Valley. Within each parcel there are multiple clones. The parcels were vinified separately and then assembled after barrel aging for one year. Vintage 2013 was superb for Pinot Noir in Marlborough. The fruit was in beautiful condition and looked and tasted great. Each parcel brings something different to the assemblage resulting in a complex and intriguing wine.

### Analysis:

Alc 14%      Acid 5.8g/L      Res Sugar 2.5g/L      pH 3.63

### Tasting Notes

**Colour:** Vintage 2013 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

**Pure Silver Medal** – Air NZ Wine Awards 2014