

‘GIBSONS RUN’

2014 SELECT VINEYARDS MARLBOROUGH PINOT NOIR

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW8664948F84

Winemakers Notes

For our 2014 SV Marlborough Pinot Noir we have sourced fruit from two vineyards in the Brancott Valley. The two blocks are side by side and share the same terroir. The two blocks are planted to multiple clones and these add real complexity to the wine. They were harvested together on Tuesday 25 March and the fruit trucked overnight to Auckland. The wine went off to French oak at the start of August and remained there until June 2015. Whilst in oak, it is undisturbed, apart from two weekly topping. This hands-off approach allows the fruit to shine through. The wine receives a light fining, a single filtration and is then bottled.

Analysis

Alc 14% Acid 6.3g/L Res Sugar 2.3g/L pH 3.64

Tasting Notes

Colour: Deeply coloured for a Pinot Noir, this wine has a deep red/purple core and a red rim.
Bouquet: Black cherries, Black Doris plums, hints of tamarillo and a lovely background of subtle oak.
Palate: Full bodied for Pinot, with firm, yet fine grained tannins and masses of sweet fruit in the mid palate.

Cellaring

Already approachable, but we expect this wine to cellar for a number of years.

Food Matches

Suggested wine list description

Independent Reviewer’s Comments

“A beautifully maturing pinot from the Brancott district in the Wairau Valley, the fragrant bouquet shows dried cherry, spiced plum, mushroom and black olive characters with hints of game and toasted nuts. The wine is silky and supple, and offers lovely savoury complexity backed by sweet berry flavours.” Sam Kim

Awards

91 Points/4^{1/2} Stars – Wine Orbit, March 2018