

2017 HAWKES BAY PINOT NOIR

Winemakers Notes:

Our 2017 Hawkes Bay Pinot Noir is based on a single block of fruit at Mangatahi, inland from Hastings. This is an elevated terrace overlooking the beautiful Ngaruroro River. Altitude is very important for Pinot Noir in Hawkes Bay – the plains are simply too hot for this fragile variety. The Mangatahi Vineyard is 70m above sea level and this gives us the warm days, but cool nights that Pinot craves. The fruit was harvested in the evening and trucked to Auckland for vinification. No barrel aging took place. Our style is very hands off– our inputs are minimal and we intervene only when required.

Vineyard environmental status:

The Mangatahi vineyard is accredited by Sustainable Winegrowing New Zealand (“SWNZ”). SWNZ has established a viticultural and winemaking framework and accreditation process based on best practice policies for protecting the environment.

Analysis:

Alc 13% **Acid** 5.6g/L **Res Sugar** 2.0g/L **pH** 3.67

Tasting Notes:

Colour: This wine is very deeply coloured for a Pinot Noir. It has a dense core and a ruby red rim.

Bouquet: Our 2017 Hawkes Bay Pinot Noir shows wonderful typicity. It has aromas of red and black fruits.

Palate: Typically round and supple, with just enough tannin to give overall structure. There is masses of sweet fruit on the finish.

Cellaring:

This wine has such vibrant fruit that it is immediately approachable. Two years cellaring will reveal a wine of much greater complexity and intrigue. This wine may well produce a sediment with extended cellaring.

Awards

Independent Reviewer's Comment

“It is gently lifted on the nose showing dried cherry, mushroom, game and mixed spice notes. The palate is fruity and rounded, delivering elegant fruit weight and savoury undertones, backed by fine, chalky tannins, finishing pleasingly dry.” Sam Kim

Simon's Suggestion:

Superb with lamb rack.