



Vineyard Selection

MARLBOROUGH PINOT NOIR 2014

VINEYARD REGION	Marlborough Southern Valleys Predominately
WINEMAKING	Hand and Selective Machine Harvest. Wines were held in cold soak for 4-6 days and fermented using indigenous yeasts. Total skin time was 16-29 days. Wines were aged for 10 months in French oak hogsheads. This wine was unfinned and then filtered prior to bottling in late March.
VINTAGE CONDITIONS	The 2013/14 growing season began with one of the hottest starts on record until the end of December, with rapid even growth, a good flowering and subsequent fruit set. Then through to the end of February was cooler than average with the vineyards achieving good berry development. March was warmer than the norm and we saw full development of flavour and concentration. Each parcel harvested in optimum conditions despite some pressure from late season rain.
NOSE	Red cherry, clove, brambles, lavender and freshly tilled earth.
PALATE	Cherry, warm spice, supple fruit and silky tannin with a finely structured palate.
WINE ANALYSIS:	Alc/Vol: 13.5% pH: 3.66 TA: 5.8 g/L Residual Sugar: 1.54 g/L
AGING POTENTIAL:	Best within five years.