

WINEMAKERS' RESERVE:

# Marlborough Pinot Noir 2020



Made with grapes from only a few small blocks, the Winemakers' Reserve range showcases our commitment to sustainably crafting unique wines that are of genuine 'reserve' quality.

This hand-crafted Pinot Noir offers ripe dark fruits of plum and cherry, with a hint of cinnamon. Sweet and densely fruited, warm and generous in style. A deliciously smooth, full-flavoured Marlborough Pinot Noir.

#### **INFORMATION**

Grape Varieties	Pinot Noir
Region	Marlborough
Clonal Selection	Lucerne block: 5 30%; 777 23%; 13 10%; Abel 10% Dam Block: 667 27%
Harvest Method	Machine, de-stemmed at harvest
Harvest Dates	27 <sup>th</sup> March
Harvest Analysis	°Brix 23-24; pH 3.50-3.60; TA 6.5-7.0g/L
Processing	Not crushed, cold soak 5-7 days.
Fermentation Vessel	Stainless steel tank.
Fermentation	100% wild yeast ferments, pre & post ferment maceration on skins approximately 21 days in total. Minimal plunging of cap.
	Hand-plunging, whole-bunch and open-vat fermentation
Malolactic	
Malolactic  Maturation	fermentation
	fermentation  Yes, in barrel







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### **TECHNICAL NOTES**

Alcohol	13.5%
TA	6.2 g/L
рН	3.50
Residual Sugar	0.4 g/L

#### **WINEMAKER NOTES**

Black cherry and raspberry fruit aromas with a touch of cedar and a sweet fennel lift.

Medium weight with layers a ripe fruit - plum, raspberry and strawberry. Violet, vanilla and a hint of forest floor detected also. Expansive and elegant with a light spicy finish.

Recommended Food	Char-grilled Scotch fillet steak topped with grilled flat mushrooms.
First Vintage	2000
AWARDS	

DOUBLE GOLD	China Wine & Spirits Awards 2023
	2020



