



## CABLE BAY PINOT NOIR 2018

### Awatere Valley, Marlborough

Cable Bay Vineyards is dedicated to producing handcrafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand), and our Cinders Vineyard is certified Organic with BioGro.

<b>WINEMAKER</b>	Chloe Somerset
<b>VARIETY</b>	100% Pinot Noir
<b>VINTAGE</b>	2018
<b>REGION</b>	Awatere Valley, Marlborough
<b>VINEYARD</b>	Cinders Vineyard
<b>ALCOHOL</b>	13.0%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	100% wild fermentation, aged in French oak barriques
<b>CELLARING POTENTIAL</b>	Enjoyable upon release and over the next 7+ years

#### TASTING NOTE

Savoury aromas of cherry wood, gun-smoke, rose petal, campari and dried herbs integrate with underlying earthy tones. The site where this Pinot was grown is expressed wonderfully, especially on the palate; a delicate minerally texture has ensued from the river-stone built soils, and a distinct salinity reflects close proximity to the ocean. The palate is vibrant and poised with wonderful balance and a distinguished tannin structure. A gem from a fantastic vintage for the Awatere Valley.

#### FOOD MATCH

Game birds, pork terrine, cured meats.

#### VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit. This vineyard is organic.

#### WINEMAKING

The grapes were harvested early morning and delivered straight to the winery. 100% of this blend underwent wild fermentation, with no additives; just pinot grapes. This wine was macerated on skins for one month before pressing and ageing in oak barrels. There was just a small amount of new oak used; 15%, which has allowed the delicate fruit characters to take centre stage.