STONEBURN
NEW ZEALAND

MARLBOROUGH PINOT NOIR 2018

Technical Details

Harvest Date:	March & April 2018
Alcohol:	13.0%
Total Acidity:	5.92 g/l
Residual Sugar:	2.6 g/l
Bottling Date:	December 2018
Fruit Source:	100% Wairau Valley

Winemaker's Notes:

This Pinot Noir has a beautiful deep cherry red colour with distinct blackcurrant and plum aromas and hints of Christmas cake spice underneath. The palate is juicy, rich and has subtle toasty vanilla French oak flavours to produce a delicious medium body pinot.

Vintage Conditions

A warm spring without frosts greeted the growing season and encouraged a very quick flowering period. The summer was warm and dry up until Christmas but became very wet in the New Year. We did not need to irrigate our vines for the remainder of the season which was very unusual for Marlborough. Ripe flavours at low sugar levels allowed us to pick early compared with previous years.

Vinification

A portion of the fruit was hand-picked and was plunged in small open vats until completion of ferment. The remainder of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over twice a day with temperatures of up to 32 degrees being reached to extract the colour and tannins for the backbone of the wine.

A percentage of the ferment was transferred to barrels to complete the fermentation in new oak. The remaining components were aged in one and two-year-old French oak barriques for ten months before being blended. The wine was given a light egg white fining before being bottled.