

STONEBURN

NEW ZEALAND

MARLBOROUGH PINOT NOIR 2020

Technical Details

Harvest Date: March-April 2020
Alcohol: 13%
Total Acidity: 5.0
Residual Sugar: Dry
Bottling Date: Nov-2020
Fruit Source: 100% Wairau Valley

Winemaker's Notes:

This Pinot Noir exhibits a rich and complex blend of red plum, strawberry and red berry fruit characters. The silky and balanced palate is complimented by the soft spicy tannins that lingers on. Juicy and delicious wine to be enjoyed on any occasion.

Vintage Conditions

The 2020 growing season was one to remember for the amazing weather conditions in Marlborough. During Summer and Autumn, we had warm and dry conditions throughout, allowing for clean fruit and an early start to the vintage. These conditions resulted in grapes that were picked with good natural acidity relative to their sugar and flavour ripeness. 2020 will prove to be an exceptional vintage.

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.

