



ESK VALLEY, MARLBOROUGH PINOT NOIR 2011

AWARDS & ACCOLADES

Pure Gold – Air New Zealand Wine Awards 2012

5 Stars & Best Buy – Cuisine Magazine, Nov 2012 (NZ)

VINEYARD DESCRIPTION

This wine is an Awatere Valley based blend supplemented with a small addition of fruit from the Waihopai sub region. The soils are a mix of clay and stony river deposits. The vines are trained on an upright vertical shoot positioned trellis and managed intensively to produce low yields of excellent quality fruit. Shoot thinning, bunch thinning and leaf plucking are all employed in the pursuit of quality.

WINEMAKING

The fruit was hand picked, destemmed and soaked before fermentation in open topped fermenters. Hand plunging was used to gently extract tannin and colour from the grapes and when dry, the fruit was pressed and run to both tank and barrel for malolactic fermentation. The wine was then aged in oak barriques for 11 months before blending and bottling.

WINEMAKER'S COMMENT

This is an elegant and complex style of Pinot Noir showcasing the quality of the 2011 harvest. Very typical of Marlborough Pinot Noir, it exhibits aromatics and flavours of red fruits, plum and cherry with a subtle oak influence. Although a powerful wine, it has an elegance and underlying acidity which make it a fine match with food.

FOOD MATCH

Enjoy with a wide range of game dishes, red meats, duck, pork or tuna.

IDEAL DRINKING

Enjoy from 2012 – 2015.

TECHNICAL DETAILS

Region: Marlborough

Variety: Pinot Noir

Alcohol: 13.5%

pH: 3.61

Maturation: 11 months in French oak barriques

Total acidity: 5.7g/L

Residual sugar: Dry

Barcode: 9414416001420

