



Reserve

MARLBOROUGH

Pinot Noir 2020



Winemaker's Comment

Our Marlborough Reserve Pinot Noir 2020 showcases bright floral aromas as well as fresh cherries. On the palate is an inviting mixture of dark chocolate and juicy summer berries with hints of freshly crushed thyme. This complex wine shows both purity and richness with soft velvety tannins and toasty oak influence which completes the wine.

Vintage

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hang-time of the fruit on the vines to achieve physiological ripeness.

Vineyard & Winemaking

VINEYARD: Wairau Valley: Cowley 51%, Rutherford 21%

Awatere Valley: Seddon 17%, Taylors Pass 11%

CLONE: 43% Mixed Dijon clones; 36% Abel clone; 21% clone 5

In 2020, Pinot Noir fruit was sourced from 2 key vineyard sites with deep clay based soils in the Southern valleys sub-region within the Wairau valley contributing 72% of the blend. The remaining 28% came from the cooler Awatere Valley, both with free draining windblown silt loess soils on opposite sides of the Awatere River.

Winemaking Data

VARIETIES: 100% Pinot Noir

ALCOHOL: 14.0%

PH: 3.68

TOTAL ACIDITY: 5.4g/L

RESIDUAL SUGAR: 0.2g/L

FRUIT HANDLING: 100% hand-picked, fruit is chilled overnight

FERMENTATION: FERMENTATION VESSEL: 22% new French barriques and 78% seasoned barriques

MATURATION: 14 months in French barriques followed by 5 months settling in tank

FINING: Suitable for plant based diets

BOTTLED: 19 October 2021