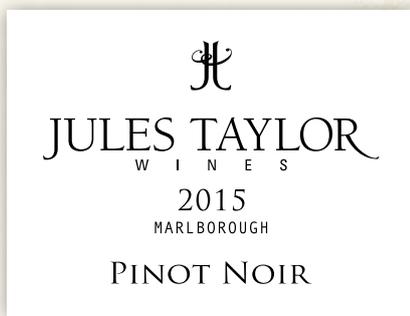




Winemaker's Tasting Notes

2015 MARLBOROUGH PINOT NOIR



VINTAGE NOTES

What a cracker vintage here in Marlborough! Spring and budburst for the 2014/2015 growing season was "normal" and many a cool morning saw us keeping Jack Frost away. Indications of crop levels up until flowering and fruit set were promising. But cool temperatures lead to a poorer fruit set which resulted in moderate to extremely low yields in some sub-regions. As Father Christmas began his rounds, the warm weather arrived and stayed until late March. A period of cool nights at this stage stabilised acid levels and allowed optimal flavour profiles and physiological ripeness with near perfect acid/sugar balance.

VINIFICATION

The grapes for this Pinot Noir were grown in Marlborough's Awatere, Brancott and Omaka Valleys by several producers passionate about the variety. The fruit was harvested by hand and machine over a 3 week period from late March as and when optimum ripeness was reached in each block.

At the winery I've used a combination of traditional and modern winemaking techniques in order to incorporate the benefits of both approaches. The fruit was destemmed into small open top fermenters and cold soaked for between 5 and 10 days, then fermented completely using indigenous yeast. Hand plunging during fermentation ensured a good extraction of colour and tannins. Portions of the blend remained on skins post fermentation, while others were pressed at dryness before being transferred to a combination of French oak barrels and stainless steel for maturation. The wine was bottled in March of 2016. I have used screw caps to seal this wine to ensure it arrives with you looking just how I intended it to.

Jules

COLOUR

Dark cherry red

NOSE

This Pinot Noir is generous on the nose, showing vibrant aromas of dark cherry, raspberry and plum combined with spicy oak notes.

PALATE

This Pinot Noir shows an impressive concentration of flavour and a nice acid backbone. The wild fermentation along with extended lees maturation in barrel have added complexity and texture to the dark cherry and raspberry characters found on the palate. The finish is dry with a nice touch of dark chocolate and subtle French oak coming through. The wine will continue to develop well over the next 5 years.

HARVEST DATE

Late March & early April
2015

VINEYARDS

100% Marlborough
New Zealand

VARIETIES

100% Pinot Noir

BOTTLING DATE

March 2016

WINE ANALYSIS

Alc. 14%
RS. 0.8 g/L
pH. 3.6
TA. 6.1 g/L