

esk valley.

ESK VALLEY, MARLBOROUGH PINOT NOIR 2015



VINEYARD DESCRIPTION

This wine is a blend of fruit from both the upper reaches of the Awatere Valley (60%) and the from the Southern Hills sub region of the Wairau. The soils are a mix of stony river and glacial deposits in the Awatere and heavier clays in the Wairau. 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 French oak barriques before blending and bottling.

WINEMAKER'S COMMENT

This is a dark fruited and complex style of Marlborough Pinot Noir showcasing the quality of the 2015 harvest. It exhibits aromatics and flavours of dark, plum and cherry with a subtle oak influence. Although a powerful wine, it has an elegance and underlying acidity typical of the harvest which makes it a fine match with food.

FOOD MATCH

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

IDEAL DRINKING

Enjoy from 2016 – 2020.

TECHNICAL DETAILS

Region: Marlborough

Variety: Pinot Noir

Alcohol: 13.5%

pH: 3.60

Maturation: 11 months in French oak barriques – 13% new

Total acidity: 5.76g/L

Residual sugar: Dry

Barcode: 9414416001420

