

esk valley.

ESK VALLEY, MARLBOROUGH PINOT NOIR 2016

AWARDS

Silver – Royal Easter Show Wine Awards 2017

VINEYARD DESCRIPTION

This wine is produced from fruit grown in the upper reaches of the Awatere Valley on a mix of stony river gravels and glacial deposits. The vines of mixed clones 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 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 red fruit and complex style of Marlborough Pinot Noir. It exhibits complex aromatics and flavours of 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 2017 – 2020.

TECHNICAL DETAILS

Region: Marlborough – Awatere Valley

Variety: Pinot Noir

Alcohol: 14.0%

pH: 3.36

Maturation: 11 months in French oak barriques – 21% new

Total acidity: 5.26g/L

Residual sugar: Dry

Barcode: 9414416001420

