



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE PINOT NOIR 2018

TASTING NOTES

Showing dense cherry, red berry and lifted spice notes. Beautifully structured with fine ripe tannins and delicious smoky oak undertones.

VINTAGE OVERVIEW

Picking began earlier than normal in the middle of March and concluded in the first week of April. Increased attention to detail from the viticulture team ensured that the grapes achieved optimal acid balance and sugar ripeness, as well as physiological ripeness. This has resulted in clean elegant wines, that show great concentration and poise from a challenging vintage.

Periods of fine weather towards the end of March allowed the development of a riper spectrum of flavours, providing the winemakers with an extensive array of complimentary blending components from which to assemble the wines.

VINIFICATION

Produced from the Home Block and The Angler vineyard. Grapes were carefully hand harvested cool in the early morning and returned to the winery in small bins.

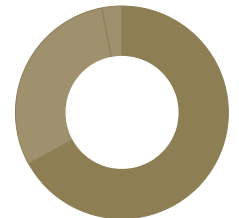
Fermentation took place in 4,000 litre open top French oak cuves, with only delicate hand plunging used to extract colour and subtle tannins. The skins were gently pressed off, and the wine aged in French oak barriques for a minimum of 12 months prior to final blending and analysis.

FLAVOUR PROFILE

Plum		Dark Chocolate	
Spices		Leather	

VINEYARD COMPOSITION

Kaituna	
Home	
Crusher	



TECHNICAL DATA

Harvested between 21st - 27th March 2018

Alc	13.5%
RS	1.6g/L
TA	5.9g/L
pH	3.81

