

VINTAGE 2015

2015 DELTA PINOT NOIR

DELTA *Pinot Noir*

MARLBOROUGH | 2015 | NEW ZEALAND WINE

TASTING NOTE

COLOUR: DARK GARNET

NOSE: LIFTED AROMAS OF RIPE BERRIES WITH HINTS OF DARK SPICES.

PALATE: DAMSON PLUM WITH UNDERTONES OF FRESHLY GROUND COFFEE AND VANILLA POD, FOLLOWED BY WELL BALANCED ACIDITY, FINE TANNIN STRUCTURE, AND A CLEAN LINGERING FINISH.

| WINEMAKER | ALCOHOL | ACIDITY |
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|-----------------|-------|--------|
| Heather Stewart | 13.5% | 5.3g/L |
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THE VINEYARD:

The Delta Pinot Noir was harvested from the Delta Farm vineyard, located on the south side of Marlborough's Wairau Valley, first established in 1848 and purchased for wine production in 2000 by the Delta Wine Company.

The Delta Pinot Noir vineyard comprises 27ha, planted in the best of Dijon clones in 2002. The vineyard's low clay soil and elevation plus Marlborough's warm days, cool nights, excellent quality of light and constant breeze make this site ideal for producing top quality Pinot Noir.

VINTAGE AND WINEMAKING NOTES:

At the winery each clone is held cold for four days prior to fermentation. Cultured yeasts were used for the primary alcoholic fermentation during which the fermenting must was hand plunged six times daily and then up to eight times daily during

the height of fermentation.

When dry, each batch was pressed to tank, settled and then racked off gross lees to older seasoned French Oak. The wine underwent malolactic fermentation before being blended and gently prepared for bottling.

Drinking beautifully from release date, this wine can be enjoyed young, or with careful cellaring will mature into a more complex wine that can be enjoyed for the next five years. It is well matched with spring lamb.



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