## DELTA Pinot Noir

MARLBOROUGH

2016

NEW ZEALAND WINE

## TASTING NOTE

COLOUR: DEEP GARNET.

NOSE: RICH BERRY AND FLORAL AROMAS, WITH SAVOURY

KALAMATA OLIVE AND CRUSHED THYME NOTES.

PALATE: THE PALATE IS RICH, ROUND AND FULL BODIED WITH RED CHERRY, SPICED RED PEPPERCORN AND A HINT OF SANDAL WOOD ON THE FINISH.

THIS WINE HAS WELL BALANCED ACIDITY, A FINE TANNIN STRUCTURE, AND IMPRESSIVE LENGTH.

WINEMAKER	ALCOHOL	PH
Heather Stewart	13.5%	3.56
ACIDITY	OAK	
6.0g/L	French Barriques	

## 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:

Clones 115 and 777 were harvested, then each clone was held cold in the winery 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 seasoned French oak and some to tank. 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.

