

2020 DELTA PINOT NOIR



A SMOOTH AND SILKY PINOT NOIR, EXPRESSING FRESH RED BERRIES, DAMSON PLUM AND SUBTLE CHARRED OAK FLAVOURS.

| WINEMAKER | аlсоноl | residual sugar |
|-------------------|------------|----------------|
| Heather Stewart | 13.0% | 0.2g/L |
| ACIDITY 5.4g/L | РН 3.59 | VEGAN FRIENDLY |



TASTE PROFILE

COLOUR: RUBY RED

NOSE: AROMAS OF DARK CHERRY, DRIED THYME AND BLACK OLIVE.

PALATE: A RICH AND FRUITY FULL BODIED PALATE WITH RASPBERRIES, BLACK PLUM AND INTEGRATED NOTES OF COFFEE BEAN. A FINE TANIN STRUCTURE WITH A LONG AND TOASTY FINISH.

FROM THE LAND:

The Delta vineyard is located on the south side of Marlborough's Wairau Valley and is considered part of the Southern Valley's sub-region.

The vineyard comprises of 27 hectares of Pinot Noir from selected Dijon clones planted in 2002. The vineyard's rich clay soil and elevation combined with Marlborough's warm days and cool nights, make this site ideal for producing top quality Pinot Noir.

TO THE WINERY:

During a cool evening, selected Pinot Noir clones were harvested from the vineyard and transported to the winery where they were kept in a cold soak for four days to extract maximum colour, flavour and tannin form the grapes. Fermented with a carefully selected yeast strain, the grapes were hand plunged up to eight times daily during the height of fermentation.

The wine was then pressed equally into tank and seasoned French oak barriques and left to mature for nine months.

Heather then selected her preferred barrels for the final blend of the Delta Pinot Noir 2020.

FLAVOURS & FOOD:

The 2020 Delta Pinot Noir is drinking beautifully from release and will continue to mature over the next five to seven years.

With fresh and vibrant red berry notes on release, the flavours will evolve and ripen over time.

Excellently paired with spring lamb and roasted root vegetables.

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