



2022 DELTA PINOT NOIR



A FULL AND ROUNDED PINOT NOIR, EXPRESSING ELEGANT FLAVOURS OF RASPBERRY, BRAMBLE, AND SUBLTE CHARRED OAK.

WINEMAKER Heather Stewart	ALCOHOL 12.5%	RESIDUAL SUGAR 0.29g/L
ACIDITY 5.1g/L	PH 3.61	VEGETARIAN FRIENDLY



TASTE PROFILE

COLOUR: DARK GARNET

NOSE: AROMAS OF RASPBERRY, BRAMBLE AND CHARRED OAK.

PALATE: A FULL AND ROUND BODIED PALATE WITH RASPBERRIES, BLACKBERRIES AND INTEGRATED NOTES OF TOASTED OAK. A ELEGANT STRUCTURE WITH A LONG AND TOASTY FINISH.

FROM THE LAND:

Predominantly selected from the Delta vineyard, located on the south side of Marlborough's Wairau Valley.

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.

Fermented at controlled warm temperatures with a carefully selected yeast strain, the grapes were hand plunged up to eight times daily during the height of fermentation.

Heather then selected her preferred barrels for the final blend of the Delta Pinot Noir 2022.

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 from the grapes.

FLAVOURS & FOOD:

The 2022 Delta Pinot Noir is drinking beautifully from release and will continue to mature over the next four to five 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.

www.deltawines.co.nz

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