

VINTAGE 2012

# 2012 DELTA PINOT NOIR

## *Hatters Hill*

<b>DELTA</b>	PINOT NOIR	
MARLBOROUGH	2012	NEW ZEALAND WINE

### TASTING NOTE

**COLOUR:** DEEP RUBY RED.

**NOSE:** RICH AND CONCENTRATED. FRAGRANT AROMAS OF DARK BERRIES AND RIPE PLUMS. INTEGRATED WITH LIFTED NOTES OF VIOLET.

**PALATE:** A COMPLEX PALATE. COMPLEMENTED BY SMOKY HINTS FROM FRENCH OAK. ELEGANT TANNINS LEAD TO A RICH FLAVOUR THAT LASTS.

<b>WINEMAKER</b>	<b>ALCOHOL</b>	<b>ACIDITY</b>
Matt Thomson	13.5%	5.3g/L

### THE VINEYARD:

The Delta Farm, on the south side of Marlborough's Wairau Valley, was first established in 1848 by Constantine Dillon. It is situated to the west of Blenheim at the mouth of the Waihopai Valley. The Farm's low vigour clay soils, rather than the high vigour 'Sauvignon Blanc' loam soils closer to the Wairau River, were identified as perfect for Pinot Noir. The site was planted using the best of the Dijon clones in 2002 and 2003. The clay soil, the elevation of the vineyard and the dynamics that make Marlborough such a successful viticultural region - sunshine, warm days, cool nights and constant ventilation - all combine to make this site ideal for the production of top quality Pinot Noir.

### VINTAGE AND WINEMAKING NOTES:

Fruit was hand-harvested in separate batches then destemmed, but not crushed, into small open-top fermenters. 10% of 'whole bunch'

was retained for tannin complexity.

These fermenters were used to reduce the amount of alcohol in the resulting wines, which in turn helped to improve balance, eliminating the hot, 'spirity' characters of many new world Pinot Noirs. After a five day cold-soak to stabilise the colour, fermentation took place at temperatures of up to 34 degrees celsius, with frequent gentle hand-plunging.

The majority of the batches were pressed off skins at the end of fermentation. However, 15% of the tanks were left to soak on the skins for a further week before pressing to enhance the colour and tannin structure. After settling to remove solids, the wine was racked to a mixture of new and seasoned French oak barrels for malolactic fermentation and ageing on light yeast lees.

The wine was then blended and bottled after ten months of ageing.



[www.deltawines.co.nz](http://www.deltawines.co.nz)

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