

VINTAGE 2015

2015 DELTA PINOT NOIR

Hatters Hill

DELTA	PINOT NOIR	
MARLBOROUGH	2015	NEW ZEALAND WINE

TASTING NOTE

COLOUR: DEEP RUBY RED.

NOSE: LIFTED PERFUME OF BLACKBERRY AND DARK CHERRY WITH HINTS OF LIQUORICE AND VANILLA POD.

PALATE: RICH AND CONCENTRATED. COMPLEX TANNINS WITH MANIFOLD LAYERS OF BLACK OLIVE, CHERRY, RIPE RASPBERRY AND SAVOURY NUANCES.

WINEMAKER	ALCOHOL	PH	ACIDITY
Matt Thomson	13.5%	3.56	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 fermenters.

Thirteen percent of 'whole bunch' was retained for tannin complexity. After a four day cold-soak to stabilise the colour, fermentation took place at temperatures of up to 34 degrees celsius, with frequent gentle hand-plunging.

The batches were pressed off skins at the end of fermentation. After settling to remove solids, the wine was racked to a mixture of new (28%) and seasoned French oak barrels for malolactic fermentation and ageing on light yeast lees.

The wine was then blended, lightly fined with egg white and bottled after ten months of ageing.



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