VINTAGE 2016

2016 DELTA PINOT NOIR

DELTA

Hatters Hill

DELTA PINOT NOIR MARLBOROUGH 2016 NEW ZEALAND WINE

TASTING NOTE

COLOUR: DEEP RUBY RED

NOSE: RICH AND CONCENTRATED. LIFTED PERFUME OF BLACKBERRY AND DARK CHERRY WITH HINTS OF LIQUORICE AND CARDAMOM.

PALATE: CRAFTED FOR AGEING WITH JUDICIOUS USE OF WHOLE BUNCH Fermentation and Oak. This wine has complex tanning with Manifold Layers of Ripe Fruit and Savoury Characters.

WINEMAKER	ALCOHOL	РН	ACIDITY
Heather Stewart	13.5%	3.56	5.1g/L
CLONES	ОАК	WHOLE BUNCH	
115	French (40% New)	17%	

THE VINEYARD:

The Delta Farm, on the south side of Marlborough's Wairau River, is situated to the west of Blenheim at the mouth of the Waihopai Valley. The vineyard's low vigour clay soils, the elevation of the vineyard, and the dynamics that make Marlborough such a successful viticulture region – lots of sunshine, warm days, cool nights and plenty of breeze – make this site ideal for the production of top quality Pinot Noir.

VINTAGE AND Winemaking Notes:

Our winemaker selected the best Clone 115 grapes from our vineyard. These were hand harvested then destemmed but not crushed, and fermented in a small stainless steel fermenter. Some whole bunches of grapes were retained and added to the fermenter to add 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.

Once fermented the wine was drained off the grape skins, then lightly settled and racked to a selection of new and seasoned French oak barriques for malolactic fermentation and 10 months' maturation.

The best barrels in the batch were selected by our winemaker then blended, lightly fined with fresh egg whites, and bottled with only a coarse filtration.



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