

# 2017 HATTERS HILL PINOT NOIR

A POWERFUL AND BOLD TROPHY WINNING PINOT NOIR, RICH IN DARK FRUITS, SAVOURY NOTES AND COMPLEX SPICES ON THE FINISH.

WINEMAKER	ALCOHOL	residual sugar
Heather Stewart	13.5%	0.5g/L
acidity 5.6g/L	<b>РН</b> 3.59	



#### TASTING NOTE

**COLOUR:** DARK GARNET

NOSE: PERFUMED WITH DARK BERRY, BLACK OLIVE AND LIQUORICE AROMAS

**PALATE:** RICH, ROUND AND FULL BODIED WITH DAMSON PLUM, MORELLO CHERRY AND DRIED WILD THYME CHARACTERS WITH A POWDERED TANNIN STRUCTURE AND TOASTY OAK ON THE FINISH.

### FROM THE LAND:

Our Hatters Hill Pinot Noir was harvested 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.

#### TO THE WINERY:

Our winemaker selected the finest clone 115 Pinot Noir grapes from the Delta vineyard. The grapes were carefully picked 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. 12% whole bunches were added to enhance the complexity of the wine.

After fermentation, the wine was transferred into French oak barriques, 33% brand new, and left to mature for ten months.

Only the finest barrels were selected and lightly fined before bottling.

#### FLAVOURS & FOOD:

Drinking beautifully from release and will continue to mature over the next ten years.

## ACCOLADES:

Best Marlborough Pinot Noir: IWC 2019

Wine of Provenance: Marlborough Wine Show 2019

Blue-Gold Top 100: Sydney X International Wine Competition 2019

