

2018 HATTERS HILL PINOT NOIR



A FULL BODIED AND POWERFUL PINOT NOIR, RICH IN RIPE RED FRUITS AND DELICATE SPICES.

WINEMAKER Heather Stewart	13.5%	RESIDUAL SUGAR 0.5g/L
ACIDITY 5.3g/L	РН 3.52	VEGETARIAN



MARLBOROUGH NEW ZEALAND

HATTERS HILL

PINOT NOIR 2018

WINEMAKER: HEATHER STEWART Flushe

TASTING NOTE

COLOUR: GARNET RED

NOSE: RIPE RED FRUITS, WITH A HINT OF TOAST AND CEDAR.

PALATE: A FULL BODIED, RIPE AND ROUND PALATE, SHOWING JUICY RED CURRANTS, RED CHERRY AND DRIED SPICY FRUITS. A SILKY STRUCTURE WITH TOASTED 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.

10% whole bunches were added to enhance the complexity of the wine.

After fermentation, the wine was transferred into French oak barriques, 30% 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.

Excellently paired with roasted duck and rich lamb dishes.