



2019 HATTERS HILL PINOT NOIR

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

WINEMAKER Heather Stewart	ALCOHOL 13.5%	RESIDUAL SUGAR 0.5g/L
ACIDITY 5.6g/L	PH 3.60	VEGETARIAN

TASTING NOTE

COLOUR: GARNET RED

NOSE: BLACK CHERRY, WITH A HINT OF TOAST AND CEDAR.

PALATE: A RIPE AND ROUND PALATE, SHOWING BLACK CHERRY, DAMSON PLUM AND BLACK OLIVES. A SILKY STRUCTURE WITH TOASTED OAK ON THE FINISH.

FROM THE LAND:

Our Hatters Hill Pinot Noir was harvested from the Delta Vineyard, located in Marlborough's Southern Valleys.

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.

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 eight to ten years.

Excellent paired with seared beef tenderloin and a wild mushroom sauce. Alternatively, alongside peppered Harvarti cheese and plum jelly.

TO THE WINERY:

Our winemaker selected the finest clone 115 and 777 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 from the grapes.



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