



2021 HATTERS HILL PINOT NOIR

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

WINEMAKER Heather Stewart	ALCOHOL 13.5%	RESIDUAL SUGAR 0.3g/L
ACIDITY 6.0g/L	PH 3.47	VEGETARIAN

TASTING NOTE

COLOUR: GARNET RED

NOSE: RIPE BLACK FRUITS, BLACK OLIVE AND A HINT OF DRIED THYME

PALATE: BLACK CHERRY, BLACKBERRIES AND SAVOURY KALAMATA OLIVES, WITH A LOVELY SILKY STRUCTURE AND A LONG, TOASY 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.

Our 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.

Innoculated with a selected yeast strain in tank, the grapes were fermented at a warm temperature. To enhance extraction, the wine underwent hand plunging up to eight times daily during the height of fermentation.

After fermentation, the wine was transferred into French oak barriques, 16 percent brand new oak. The wine then underwent full malolactic conversion in barrel, followed by nine months ageing.

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

TO THE WINERY:

Our winemakers 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.

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 Havarti cheese and plum jelly.



www.deltawines.co.nz

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