

Marlborough Sun

PRODUCED IN NEW ZEALAND

EDITION 15

2018 Pinot Noir



PALATE

Delicious flavours of concentrated red fruits and dried savoury herbs, creating a fruit forward, rounded palate. The silky tanning structure complements and long tasty finish.

AGEING POTENTIAL

This Pinot Noir can be enjoyed on release and will continue to develop complexity for the next four to five years.

AROMA

Ripe fresh raspberries, warm red plum with leafy aromas and dried thyme.

VITICULTURE

The fruit was sourced from a number of specifically chosen low cropping vineyards from the Southern Valleys region of Marlborough. Leading up to harvest each vineyard was

closely monitored and tasted to determine when the flavours were at their optimum and harvested in the cool of the morning.

WINEMAKING

At the winery each batch (or vineyard) was held cold for five days prior to fermentation to help with colour and flavour extraction. The juice was then inoculated with yeast for the primary fermentation and hand plunged during the height of fermentation. When dry, each batch was pressed to tank,

settled and then racked off gross lees to either stainless steel tanks or a mixture of new and older seasoned French oak. The wine underwent 100 per cent malolactic fermentation before being blended, fined, lightly filtered and gently prepared for bottling.

WINE ANALYSIS

Colour	Garnet red	Total Acidity	5.3g/L
Alcohol	13 % v/v	pH	3.53