

LEFTFIELD

Made for creatures of curiosity.

Marlborough
PINOT NOIR 2021

Description

Some of our Pinot Noir berries were too pretty to crush so we saved their skins and fermented them whole. This Leftfield way of winemaking brings sweet, juicy flavours of strawberry bubblegum and cherry to a rather delicious party.

Gastronomy

Imbibe on its own or devour along with your favourite sliders. Suitable for plant-based diets.

Method

Selected from various vineyards of Marlborough, the grapes were picked in cool night temperatures to retain freshness. We aim to transfer as many Pinot Noir berries whole into tank for fermentation in order to create a wine that celebrates aromatics such as fresh summer berries and the floral attributes of the Pinot Noir grape. After fermentation, the young wine was drained and the wholeberries pressed off skins for maturation. After 10 months the wine parcels were blended and bottled.

Scientific Data

Fermentation Vessel: Open top stainless steel tanks

Varieties: Pinot Noir

Alcohol: 13.5%

pH: 3.58

Total Acidity: 5.7g/L

Residual Sugar: 1.1g/L

