

# Generations of flavours



FORREST

Brix at Harvest 23.9 average

## Analysis at bottling

pH 3.74  
T.A. 4.70 g/l  
RS dry g/l

## Viticultural Practise

Planting Density 2.5 × 1.5m rows  
Trellis system 2 Cane VSP  
Yield 6.1-7.7 tonne/ha



## Pinot Noir — 2018

### Winemaker's Vintage Report

Spring growth conditions were excellent, early December flowering conditions ideal and summer balmy - all looked set for a cracking vintage; maybe 7-10 days early - but that's not a bad thing. However the change in weather from February had us on our toes watching for botrytis infection and praying to the weather gods for a break in the rain....

We began harvest early on the 7th of March, with fruit flavours and grape health looking good, however, the detailed 10-day weather forecast showed dark clouds and prolonged rain moving in once again. As vintage 2017 began to ring in our heads we hit the accelerator and managed to have 90% of our fruit in the door before the next downfall. An ideal weather window post-rain and some good spring winds managed to dry out the canopies and finish the season perfectly for our late harvest and botrytis varieties.

So all in all, for Forrest, a good vintage, with clean, varietal fruit flavours, balanced acidity and great palate weight. Some little gems have emerged in the blending sessions and we think you will be enjoying some more impressive Forrest Wines this year!

### Vineyard Sites

The cool climate queen of red wine is a natural match for Marlborough's reliable cool and dry vintage climate. The grapes typically show ripe berry fruit flavours - raspberry and strawberry; that distinctive "Forest floor" earthen aroma and fresh acidity. Our Pinot Noir is produced from our Southern Valleys vineyard, planted over 25 years ago - a very special site with geologically older soils composed of crushed river stones, intermixed with clay.

### Vinification

Harvested, crushed and then fermented in small batches in oak cves to add complexity. The ferments are hand plunged, skin contacted post fermentation, gently pressed and then aged in a 20/80 blend of new/old French oak barriques for 10 months prior to blending and bottling in late summer.

### Tasting Notes

Delicious aromas of raspberry, strawberry and black Dawson cherry with hints of violets. The taste is all dark fruit cake and plum, with hints of spice and savoury, "forest floor" aromas. It's full, complex and delicious on the palate! Great drinking now but your patience will be rewarded by cellaring for 5+ years.

### Accolades for 2018 Vintage

**93 Points - Cameron Douglas MS**

**90 Points - Decanter World Wine Awards 2019**

**Silver - Marlborough Wine Show**

[forrest.co.nz](http://forrest.co.nz)



## Pinot Noir — Reviews & Accolades

### 2017 Vintage

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#### **5 Stars, Top 3 — Dish Magazine 2019 Pinot Noir Tasting**

Lovely refreshing aromatics with aromas of wild red flowers and light red fruits - cranberry, bing cherry and a little strawberry. These reveal fully on the palate with some peach and red zinger tea flavours, bright acidity and plush soft velvet textured finish. Lots to like here. Drink now and through the Summer of 2019.

#### **92/100 - Bob Campbell, Master of Wine**

100% Brancott grapes with a mix of clones. This is serious pinot noir at a very affordable price with savoury, stemmy, plum, dark berry and violet flavours. Quite a firmly-structured red, with a suggestion of herbs and spices. A little closed right now but shows potential

#### **93/100, 5 Stars — Sam Kim**

Combining sweet fruit aromas together with spicy nuances, the gorgeously expressed bouquet shows raspberry, dark cherry, olive, anise and cedar characters with subtle gamey complexity. The palate is succulent and wonderfully weighted, delivering juicy fruit intensity backed by silky texture and polished tannins, making the wine highly enjoyable. At its best: now to 2022

#### **Gold Medal — NZ International Wine Show 2018**

#### **Silver Medal — Marlborough Wine Show 2018**

#### **90/100, Silver Medal — Decanter Wine Awards 2019**

#### **Bronze Medal — NZ Wine of the Year 2018**

#### **Silver Medal — Hong Kong Int'l Wine & Spirit 2018**

### 2016 Vintage

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#### **5 Stars — Cuisine Magazine**

Fruit, glorious fruit. This wine's fruit expression impressed the entire panel. Layers of red and dark fruit notes fill the mouth with juicy, joyous brio. Oak is a feature at this early stage, but "it will grow into its oak" noted Jo Gear. It finishes with long, well-ordered tannins. Have it with venison carpaccio.

#### **Silver Medal — Marlborough Wine Show**

#### **Silver Medal — Royal Easter Show New Zealand**

### 2015 Vintage

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#### **Gold Medal — Melbourne Int'l Wine Competition**

#### **4 Stars — Cuisine Magazine 2017**

#### **Bronze Medal — International Wine Competition**

#### **Bronze Medal — International Wines & Spirit Competition**

### 2013 Vintage

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#### **91 Points — Decanter NZ Pinot Noir Tasting**

### 2012 Vintage

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#### **91 Points — Wine Enthusiast**

#### **91 Points — Wine & Spirits**

#### **Gold Medal — Sydney International Wine Show**

#### **Gold Medal — Shanghai Int'l Wine Challenge**

#### **Gold Medal — China Wine and Spirit Awards 2015**

#### **Silver Medal — Spiegelau Int'l Wine Competition 2014**