



HATTINGLEY VALLEY

Still Pinot Red 2016 - Tasting notes

A delicate red wine bursting with aromas and flavours of cherry, raspberry, strawberry and pomegranate, accented by hints of toast and dark chocolate. The fine tannins and balanced acidity provide an elegant structure and silky finish.

Vintage

After a devastating frost in April, 2016 witnessed dry and settled weather in late September and early October providing great ripening conditions for the small crop of grapes. The fruit was exceptionally clean with excellent natural sugar levels.

Production

The grapes were hand-picked selecting only the blackest fruit and carefully destemmed. After a four day cold soak at 4°C to extract colour, body and flavour, fermentation took place at temperatures between 25°C and 30°C for eight days, with gentle punch downs twice a day. The wine was then pressed off the skins and transferred into old French oak barrels for malolactic fermentation. This softens the acidity and tannins to allow integration of complex oak flavours. It spent more than three years ageing in barrel before being blended, stabilised, filtered and bottled.



Technical Information

Varieties –
Pinot Noir 89%
Pinot Précoce 11%

Alcohol (ABV) – 12%
Acidity – 7.58 g/L
Wine pH – 3.02
Dosage – N/A

Vegetarian/Vegan - No
Contains Sulphites

Best enjoyed...

Best enjoyed with venison stew or vegetable ragù, the Pinot Noir is the perfect choice to put your feet up for a quiet night in or a dinner party favourite when entertaining friends.



‘The first red wine to be made at Hattingley, we picked the ripest, blackest fruit from a select few rows of Pinot Noir, aiming for intense fruit character and some serious structure.’

Emma Rice
Head Winemaker