

# PIONEER BLOCK 23

## MASTER BLOCK PINOT NOIR

Named after Les and Sonia Masters who once managed this Saint Clair vineyard.

### BLOCK: 23

### REGION:

Benmorven Road, Southern Valley, Marlborough.

### TERROIR:

**Soils:** Clay based soil with a small amount of light coloured gravel.

**Topography:** Gradual north facing slope.

**Climate:** A diurnal shift with very warm days followed by cool nights.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Warm days and cooler nights with clay rich vigour-moderating soils all contribute to the small berries which gives this wine power, concentration, intensity and a deep rich colour.

### VITICULTURE:

The fruit was predominantly sourced from a single vineyard on Benmorven Road just west of the township of Blenheim. Traditionally harvested mid-season and typically produces a deep coloured wine with intense dark fruit, concentration and power.

### COLOUR:

Dark ruby.

### AROMA:

Toasted oak, spice and floral violet notes with a touch of ripe red plum.

### PALATE:

A delicate medium bodied Pinot Noir full of red fruit flavours, raspberries, cranberries and toasted oak, with a pretty delicate structure and long finish.

### AGEING:

Perfect for drinking immediately this wine will continue to develop and surprise for at least another five years from vintage date.

### WINEMAKING:

The fruit was harvested when it had reached full physiological ripeness and maximum flavour maturity. At the winery the fruit was held cold for five days prior to fermentation to help extract maximum flavour and to enhance colour stability. 9 per cent of whole cluster were added to the fermentation to add a stems component to the mix. Specially selected cultured yeast were used to carry out the primary alcoholic fermentation, during which the fermenting must was hand plunged up to six times daily at the peak of fermentation. At dryness the wine was pressed, then racked off gross lees to a mixture of 31 per cent new French oak and older seasoned 225 litre oak barriques. During maturation the barrels were regularly tasted until the right balance was achieved (ten months). During this time in oak, the young wine completed malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

### WINE ANALYSIS:

Alcohol 13% v/v, Acidity 5.6g/litre, pH 3.54

### FOOD MATCH:

An ideal match with lamb or roast pork belly.



**SENIOR WINEMAKER**  
Hamish Clark

**RED WINEMAKER**  
Kyle Thompson

### CONTACT

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