



MONTFORD
ESTATE

MONTFORD ESTATE 2020 Marlborough Pinot Noir

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Pinot Noir

Wine analysis

Alc – 13.5%

pH – 3.68

T.A – 5.2 g/L

R.S – <1 g/L

VINEYARDS

The fruit for this wine was sourced from three main sites in Marlborough's Southern Valleys. The clay dominated soils in this exciting Marlborough sub-region give wines of structure and Intense concentration.

WINEMAKING.

The fruit for this wine was harvested and fermented in both open-top and closed stainless steel fermenters. A small amount of whole bunch was used in some of the ferments to contribute florals and spice. The individual components were matured in mostly older French oak barrels, only 10% of these were new. The wine was left to evolve and mature for close to 18 months, before being blended, finished, and bottled.

TASTING NOTE

Aromatics of red cherry, spiced strawberry, and raspberry coulis mingle with delicate allspice notes and an earthy complexity to create a richly perfumed bouquet full of intrigue.

The palate is vibrant, again with primary fruits and bramble, accentuated with a fine layer of cedary oak and a smooth tannin profile.

We think that this wine would taste amazing with all duck, venison, beetroot, or mushroom based dishes, but the absolute match made in heaven would have to be a pork belly pie.

VINTAGE SUMMARY

The quality, and even existence, of this wine is a tribute to the dedication and hard work of our vineyard team who worked through the Covid-19 lockdown in order to get the ripe grapes safely to the winery.

The growing season was cooler than recent seasons, although still above long-term averages. The season was incredibly dry, with only 43 mm of rainfall between Dec 21 to 21 April.

A classic Marlborough vintage with ripe fruit and bright fresh acids. The wines display great aromatics and fruit purity, with lovely cool climate tension.

RESOURCES

For high resolution bottle shots visit www.tepawines.com

Facebook: [tepawines](https://www.facebook.com/tepawines)

Twitter: [@tepawines](https://twitter.com/tepawines)

Instagram: [@tepawines](https://www.instagram.com/tepawines)