



ANTHONY JOSEPH

# VIDAL

of HAWKES BAY

## RESERVE PINOT NOIR MARLBOROUGH 2014

### VINEYARD

The 2014 Marlborough Pinot Noir is a blend of premium vineyards in Awatere (48%) and Wairau (52%) Valleys of Marlborough. The unique mesoclimates in these valleys and unwavering attention to detail consistently produces fruit of the highest quality. The 2014 vintage for our Pinot Noir was characterized by long dry maturation and harvest periods allowing the grapes to be picked in optimum condition and at ideal flavour development and balance.

### WINE MAKING

Parcels of grapes were harvested and cold soaked at 10°C for between five and ten days. Ferments were hand plunged, allowing gentle extraction of flavour and aroma compounds. Some batches were hot fermented to contribute density, structure and savoury complexity to the final wine, while others were fermented at lower temperatures to emphasise fruit characters, purity and elegance. The grapes were pressed and run to French barrique (13% new and balance seasoned) where the wine went through malolactic fermentation in spring. Extended maturation on lees and minimal filtration have added depth and complexity to the final wine. Bottled 23<sup>rd</sup> of February 2015

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.05g/L

PH: 3.59

RESIDUAL SUGAR: Nil

BARCODE: 9414416002069

### TASTING NOTE

Beautifully fragrant red berry and floral aromas combine with flavours of cherry, spice and earthy undertones on a silky, finely textured palate. Enjoyable in its youth and will continue to gain complexity with time.

FOOD MATCHES: Poultry, game & pork

BEST ENJOYED: 2-5 years from vintage



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