

EST. 1905

ANTHONY JOSEPH

VIDAL

of HAWKES BAY

RESERVE PINOT NOIR MARLBOROUGH 2015 VINEYARD

This Pinot Noir from the outstanding 2015 vintage is a blend of premium vineyards in Awatere (41%) and Wairau (59%) valleys of Marlborough. The unique mesoclimates in these valleys and unwavering attention to detail consistently produces fruit of the highest quality. The 2015 vintage 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 before the onset of fermentation. 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 majority of this wine was fermented naturally before being pressed to French barrique (11% new and balance seasoned) where malolactic fermentation took place in spring. Extended maturation on lees and minimal filtration have added depth and complexity to the final wine. Bottled 11th April 2016.

ALCOHOL: 13.5%
TOTAL ACIDITY: 5.92g/L
PH: 3.56
RESIDUAL SUGAR: Nil

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 and pork.
BEST ENJOYED: Up to 5 Years from Vintage



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