



ANTHONY JOSEPH

VIDAL

of HAWKES BAY

RESERVE PINOT NOIR MARLBOROUGH 2016

VINEYARD

This Pinot Noir from the 2016 vintage is a blend of premium vineyards in the Wairau (87%) and Awatere (13%) valleys of Marlborough. The unique mesoclimates in these valleys combined with an unwavering attention to detail in the vineyards consistently produces fruit of the highest quality.

WINE MAKING

Parcels of grapes were harvested and cold soaked at 10°C 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 young wines were pressed and run to French barrique (15% new and balance seasoned) where malolactic fermentation took place in spring. Extended maturation on lees has added depth and complexity to the final wine. Bottled 17th March, 2017.

ALCOHOL: 13.0%
TOTAL ACIDITY: 5.61g/L
PH: 3.57
RESIDUAL SUGAR: Nil

TASTING NOTE

Beautifully fragrant red berry and floral aromas combine with flavours of cherry, spice with earthy undertones on a 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 3 years from vintage



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