

THE KING'S WRATH PINOT NOIR 2021

ORIGIN

Sourced from selected Pinot Noir vineyards in the Southern Valleys of Marlborough.

VARIETY

100% Pinot Noir.

VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

WINEMAKING

Selected clones were hand harvested from clay-based vineyards in the Southern Valleys. The fruit was chilled and mostly destemmed into small fermenters for a week-long cold soak helping deepen the colour. A portion was kept as whole bunches to provide structure and complexity. Fermentation occurred over another week with strains of yeast isolated from Burgundian vineyards. The wines were then pressed to French oak puncheons (50% new) to mature for 11 months in which time they underwent Malolactic fermentation.

ANALYSIS

Alcohol	14.1%
pH	3.72
T.A	5.48g/L
Residual sugar	0.3g/L
Vegan Certified	

TASTING NOTE

Black doris plum and cassis aromas are laced with savoury layers of forest floor and spiced oak. The full-bodied palate showcases a fine-grained tannin structure with underlying flavours of crushed blackberry, mocha and white pepper. The wine finishes intensely, carrying the array of lively Marlborough fruit flavours.

FOOD MATCH

Highly versatile, this wine matches well to gamey meats, mushrooms as well as rich fish such as tuna or trout. We recommend enjoying The King's Wrath 2021 with seared eye fillet, smoked mushrooms and a port jus.

CELLARING POTENTIAL

Up to 10 years.

