



SANCTUARY

NEW ZEALAND WINE

2017 PINOT NOIR

Our philosophy is to make great wines with minimal environmental impact. The beautiful Pukeko bird, which can be found in the wetlands we established beside our winery, reflects the Sanctuary style of wine – vibrant, lively and charismatic.

MARLBOROUGH

Only a generation ago, sheep farms dominated the river valleys and dry hills of Marlborough province at the top of New Zealand's South Island. Today, Marlborough is the largest wine producing region in New Zealand. Its stony soils, warm days and cool nights all contribute to producing wines with vibrant fruit flavours and firm structure.

WINEMAKING

We carefully harvest grapes from selected vineyards located in Marlborough's Wairu, Seventeen and Waihopai Valleys. The shallow, rocky soils and different microclimates of these vineyards deliver a range of unique characteristics, allowing us to create wines that showcase the best for our growing region.

After harvesting, we keep the fruit as cool as possible to retain bright fruit flavours. We follow with gentle pressing and fermentations. Carefully selected yeast strains are used to emphasize classic Marlborough Pinot Noir flavours.

WINE

Our 2017 Pinot Noir brings forth fresh red cherry and spice aromatics. Rich and soft with juicy red fruit characters and soft velvety tannins combining to create an elegant fruit driven Pinot Noir.

COMPOSITION: 100% Pinot Noir

REGION: Marlborough, NZ

ALCOHOL: 13.0%

AGING: 10 months in mix of French oak and tanks

pH: 3.46

TA: 5.3

RS: 1.8

WETLAND

Sanctuary has been a pioneer of sustainable winemaking practices in New Zealand. From the very first years of our operation, we have sought to create premium wines that are produced in such a way to minimise our impact on the environment. To exemplify our commitment, we established a wetland beside our winery which serves as a home to various wildlife, including the colourful Pukeko bird.