



2014
Pinot Noir
HOME BLOCK



TECHNICAL DATA

Varietal 100% Pinot Noir
Aging 12 months in French oak
pH 3.57
TA 6.0 g/L
RS .07 g/L
Alc. 13.5%
Cellaring 5-15 years
Serving Temperature 16-18°C

Established in 1980, Martinborough Vineyard is an icon in New Zealand winemaking history. The first to plant Pinot Noir grapes in the famed region, today Martinborough Vineyard is home to the oldest Pinot Noir vines in the district. Martinborough Vineyard produces the finest Pinot Noir in the New World with a focus on "Handcrafted Excellence in Wine."

THE SEASON

The 2014 growing season featured a mild winter, warm spring and sunny December. The consistent warm weather coupled with very few cold nights meant frost was uncommon. The favourable weather conditions led to a harvest arriving two weeks early and the vines producing some of the best fruit the region has ever seen.

VINEYARD BLOCKS

Hand-picked from our oldest blocks of Pinot Noir on the Martinborough Terrace, the age of these vines is now beginning to show a real sense of terroir. The region has a cool, maritime climate, low annual rainfall, windy springs and a long warm ripening period through autumn. All this results in a naturally low-vigour site which regulates crops ensuring consistently ripe, high quality grapes are harvested.

VINIFICATION

The fruit was carefully hand sorted and destemmed (80%) before being transferred to small open top fermenters. The wine underwent a cool maceration for 4-7 days at 15°C before fermentation using indigenous yeasts. The wine was hand plunged up to three times a day and spent an average of 24 days on skins before being pressed. It was then aged for twelve months in French oak barrels (31% new). The wine is neither fined nor filtered and is aged in bottle before release to aid integration and complexity.

TASTING NOTES

A succulent and complex Pinot Noir showing heady aromas of dark red fruit, Asian spice and earth. The finely concentrated palate shows suppleness intertwining ripe, fleshy red fruits with a fine grained tannin structure.

