



# TE TERA

2018 PINOT NOIR NEW ZEALAND

## TECHNICAL DATA

### Wine Analysis

3.65 pH  
5.0 g/L TA  
Dry RS  
Alc. 13.5%

### Cooperage

10 months in French oak,  
14% new

### Recommended Cellaring

2-8 years

*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

Warm, settled weather provided an excellent start to the season and continued through into summer giving us favourable fruit set. February threw us a curveball with high humidity and heavier than average rainfall that required extra vineyard work to thin canopies and bunches. The harvest commenced on 15th March, some ten days earlier than average and was over by the 8th April. Overall a very promising vintage with bright fruit expression, low acids and supple tannin structure.

## VINEYARD BLOCKS

Te Tera Pinot Noir comes mainly from our younger vineyards (vine age ranges from 8-25 years old) within the Martinborough appellation. These vineyards sit on a mix of alluvial and clay soils. Our younger vineyards tend to produce Pinots that feature spicy notes on the nose paired with soft fruit flavours and a smooth finish on the palate.

## VINIFICATION

These grapes are mainly hand-picked from the younger vineyards in Martinborough. From there the grapes are 100% destemmed, hand-plunged, and fermented with natural yeast. Natural malolactic fermentation takes place in French oak and the wine is aged for ten months on its lees before blending.

## TASTING NOTES

Wonderful aromatics of dark cherries and plum notes, with hints of Asian spice and dried herbs instantly grab your attention on the nose of this elegant Pinot Noir. On the first sip, your palate is greeted with soft juicy red fruit flavours with spicy notes in the background. The moreish tannins and a velvety texture make for an impressive finish.

