

Martinborough VINEYARD

NEW ZEALAND

2019
Pinot Noir
HOME BLOCK



TECHNICAL DATA

Varietal: 100% Pinot Noir

Aging: 12 months in French oak pH 3.55

TA: 5.8 g/L

RS: 0.1 g/L

Alc: 14%

Cellaring: 5-15 years

Serving Temperature: 14-18°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, 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

An excellent season in Martinborough although it didn't start out that way. A late spring frost caused some loss of fruit in some of our cooler vineyards. A wet spring followed which allowed vines to bounce back and grow to reach the top wire by Christmas. The traditional dry Martinborough summer finally arrived in January and carried right through to harvest. We commenced picking fruit end of March - the result of a lovely summer. The beautiful conditions carried on throughout harvest and enabled us to finish picking by the first week of April with all fruit picked in clean and ripe conditions. Overall the season produced great wine quality.

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 (90%) 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 daily and spent an average of 21 days on skins before being pressed. It was then aged for twelve months in French oak barrels (24% new). The wine was lightly fined with egg whites before going to bottle unfiltered for additional aging.

TASTING NOTES

This ruby red wine has complex aromatics and flavours showing dark cherry and plum notes with hints of earthy, spicy, savoury notes. The wine's broad, mouth-filling weight and richness unfold with long, fine-grained tannins and lingering acidity with a velvety finish. We recommend serving with Roast Duck or Persian Lamb.