



MARLBOROUGH
NEW ZEALAND

F - SERIES

2016 Marlborough Pinot Noir

FRUIT SELECTION

Grapes for 2016 F-Series Pinot Noir were harvested largely (90%) from a small vineyard in the southern part of the Wairau valley. Soils here have a little more clay and loam in them than the soils on our Estate vineyard, and fruit from these areas tends to have a little bit more "stuffing" in comparison. The remainder (10%) came from lighter soils adjacent to our Estate. Fruit was hand-picked.

HARVEST DATE

27th March to 3rd April 2016.

WINEMAKING

Hand-picked grapes were largely de-stemmed, however 20% whole bunches were put into the fermenter before the de-stemmed fruit was added on top. Fermentation occurred spontaneously and the wine was left on skins for 26 days, followed by pressing and racking to French oak barriques (25% new), where it remained for 13 months. Bottling was carried out without fining or filtration.

ANALYSIS

Alcohol: 13.0 %vol

Total Acid: 5.0 g/l

pH: 3.65

Residual Sugar: nil