

**Country**

New Zealand

**Region**

Marlborough

**Grape varieties**

100% Pinot Noir

**Technical analysis**

ABV 13.5% vol

Residual sugar <1 g/l

**UPC**

853076003075



**Winemaking**

Individual batches of grapes were macerated cold prior to a five-day fermentation where the cap temperature was allowed to peak at between 30 - 32°C. The wine remained on skins post fermentation to optimize tannin extraction whilst locking in the deep, ruby color. This wine was aged in a mix of tank and French oak puncheons for 9 months during which time it underwent a complete malolactic fermentation.

**Tasting note**

A classic fruit-driven Marlborough Pinot Noir with fragrant aromas of raspberry, strawberry and red plum. This vibrant fruit core is underpinned by savory notes of green tea, spice and a delicious French oak toast. Beautiful fruit concentration on the palate complemented by fine tannin and balanced acidity ensure a deliciously long finish.