

BLIND RIVER

PINOT NOIR 2016

Region: Marlborough - Awatere Valley
Winemaker: Marcus Wright/Rebecca Wiffen
Alcohol: 13.5% **RS:** nil
Brix: 24.4

Tasting Notes

The season started with slightly cooler weather over the important flowering and fruit-set periods during November and December, resulting in smaller bunches with fewer berries. An exceptionally dry summer with half the usual rainfall ensured the berry sizes remained small.

Winemaker's Notes

After careful harvesting, destemming and crushing, the juice and skins were cold-soaked for eight days and then inoculated with a chosen yeast strain. The cold soak helped to develop the primary fruit characteristics, specifically black plum and cherry flavours. During fermentation the cap was hand-plunged up to three a day to carefully extract flavour, colour and tannin. The wine was matured in French oak barrels (25%new) for ten months to enhance the spice and liquorice flavours, before being left to develop in the bottle for a further six months prior to release.

Viticulture Notes

The grapes for this wine were harvested on March 31st. The expressive, intense characteristics of the Awatere Valley have been captured in the fruit at harvest and with the use of selected yeast strains, have been carefully translated into the finished wine. Careful handling and small-batch fermentation has created layers of succulent flavours including black plum, blackcurrant, liquorice and spice. These flavours are complemented by blueberry and boysenberry characters that are typical of Pinot Noir grapes from this special site. The palate is rich with a silky texture, chalky tannins and excellent weight.

Cellaring

This wine is expected to age well for at least five to seven years.

Food Match

New Zealand Lamb, venison, duck, pork belly, turkey, seared tuna fish, hot ham, boeuf bourguignon and any other dish that requires great Pinot Noir.

