



LAWSON'S DRY HILLS
— MARLBOROUGH —

THE PIONEER

PINOT NOIR 2012

Region: Marlborough

Winemaker: Marcus Wright/Rebecca Wiffen

Alcohol: 14.0% **pH:** 3.65 **RS:** nil

TA: 5.7g/L **Brix:** 24.4 - 24.9

Tasting Notes

The deep burgundy colour immediately tells you this is going to be a wine of substance. The alluring array of aromas include red berries, dark cherries, floral notes, vanilla and chocolate. The wine opens out to reveal a subtle spice and hints of charred oak. The palate shows cherry fruit and hints of vanilla. The texture is impressive, it is rich, round and opulent with fine tannins. A beautiful length and great concentration complete a classic Pinot Noir.

Winemaker's Notes

Each clone of this Pinot Noir was harvested and fermented separately in open top fermenters. The wines were held at 10c before being allowed to warm for fermentation, which took five days with temperatures peaking at 33c. The wines were hand plunged four times a day to extract flavours and tannins from the grape skins. The grapes were then pressed and transferred to French oak barriques (25%new). The composition of the wine is 40% clone 5 and 20% clone 115 from the Barnsley vineyard, with the balance being clones 115/777 from the Lawson's vineyard. The blending was done after ten months and the finished wine was put back into French oak for a further six months, before being bottled at the winery unfiltered.

Viticulture Notes

The grapes for this wine were sourced from two adjacent vineyards in the Waihopai Valley and consists of three separate parcels of grapes. Our Lawson's Dry Hills vineyard has plantings of clones 777 and 115 on a lower, more sheltered terrace, that receives a greater diurnal variation in temperature during the growing season. On the neighbouring vineyard Biddy Barnsley nurtures another small block of Pinot Noir with clones 777, 115, 114, 5. Both these vineyards are treated in a similar manner, being shoot thinned, hand leaf plucked, fruit and colour thinned to ensure low yields of perfect Pinot Noir grapes.

Cellaring

This wine will reward the patient.

Food Match

Tea roasted duck with seasonal vegetables.

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Awards & Reviews

The Marlborough Wine Show 2013 - TROPHY + GOLD MEDAL

Winner of The Classic Oak Products Trophy for Champion Pinot Noir 2013-2012-2011-2010 and older.

Marlborough Wine Show 2014 - Silver Medal

Cuisine Magazine - issue 167 - Four Stars

International Wine Challenge (Tranche 1) 2015 - Silver medal

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