



LAWSON'S DRY HILLS
— MARLBOROUGH —

TASTING NOTES



Reserve Pinot Noir 2015

Tasting Notes

This is a beautifully floral and scented wine displaying cherry, raspberry and subtle sweet, smoky oak aromas on the nose. The palate is rich, silky, round and concentrate with great poise and focus. The red berry fruits combined with the French oak has produced lovely length and complexity.

Vineyards and viticulture

The grapes for this wine were all grown in the Waihopai Valley, from our company vineyard and the neighbouring Barnsley vineyard that are planted with a mixture of clones 5,115, 667, 777. The soils are made up of clay and silt loam layered over alluvial gravels. The 2015 vintage was characterised by small berries with deep colour and intense flavours, the wonderful weather allowed us to pick this Pinot Noir as and when we wanted.

Winemaking

The grapes were harvested into open top fermenters, where they underwent a cold maceration before the fermentation kicked off spontaneously. Because of the small size of the berries the hand-plunging was limited to twice per day through the ferment. The vats were left with the skins in for between seven and twenty days post fermentation, before pressing to a mixture of French oak barriques and puncheons (25% new). After ten months maturation a selection of best clones and barrels were chosen for this wine.

100% Pinot Noir, Alc 13.5%, pH 3.50, TA 6.3, RS 0

Cellaring

Two to six years

Food Match

New Zealand roast lamb or duck, wonderful with oven roasted veg with garlic and herbs.

