



## Reserve Pinot Noir 2017

### Tasting Notes

This wine offers a complex array of aromatics ranging from dark, berry fruits through to savoury forest floor characters. The palate is softy and silky with exuberant berry and cherry flavours. This wine has a full mid-palate, good length and a rich, flavoursome finish.

### Vineyards and viticulture

This wine is sourced entirely from our Waihopai Valley vineyards. The grapes are a combination of clone 5, 667, 115 and 777. The vines are carefully tended all year round to ensure low yields and an even ripeness. The grapes were picked perfectly ripe and with an array of flavours that we see in the resulting wines.

### Winemaking

The fruit is harvested into open-top fermenters where it undergoes a cold maceration before fermentation kicks off spontaneously. The cap (a layer of grape skins that float to the top) was punched down three times a day to extract maximum flavour. Tanks were left on skins between seven and 20 days post ferment before being pressed into a mixture of French oak barriques and puncheons (25% new). After ten months, the best clones and barrels were selected for this wine.

100% Pinot Noir, Alc 13.5%, pH 3.62, TA 5.9, RS 0  
Egg white-fined

### Cellaring

Fresh and vibrant now, but will reward cellaring for several years.

### Food Match

Game, hot ham, turkey, flavoursome chicken dishes, chargrilled foods, pork, vegetarian dishes.

<i>Marlb. Wine Show 2019</i>	<i>NZIWS 2019</i>	<i>Cuisine</i>
Gold	Silver	Best Buy & 4.5 stars

