



LAWSON'S DRY HILLS
— MARLBOROUGH —



Reserve Pinot Noir 2018

Tasting Notes

Raspberry and bramble aromas seamlessly combine with smoky vanilla oak notes. The palate is round and generous with lovely, ripe strawberry and cherry flavours together with sweet vanilla notes and lovely acidity.

Vineyards and viticulture

This wine is sourced from our two Waihopai Valley vineyards and is a mixture of clones 5, 667, 115 and 777. The fruit was cropped at low levels which requires the vines to be both shoot and fruit thinned. The vines are carefully nurtured throughout the growing season to ensure the grapes are in perfect condition at harvest.

Winemaking

The grapes were harvested into open-top fermenters for three to six days of cold maceration before fermentation. The vats were punched down three times a day to extract maximum flavour and the wine was left on skins for between seven and fourteen days post-ferment before pressing to a mixture of French oak barriques and puncheons (25% new). After ten months maturation, the best clones and barrels were selected for this wine.

100% Pinot Noir, Alc 13.5 %, TA 6.2, pH 3.6, RS 0
Fined with egg whites

Cellaring

Four to six years

Food Match

Lamb, venison, duck, pheasant, pork belly, turkey, seared tuna, hot ham, boeuf bourguignon, Coq au Vin, rare beef, dishes with rosemary and other strong herbs, mushrooms, cassoulet, beetroot, seared spiced salmon.

