



LAWSON'S DRY HILLS  
— MARLBOROUGH —



## The Pioneer Single Vineyard Pinot Noir 2020

### Tasting Notes

The nose is pronounced with a beautiful mix of cherry and raspberry characters intertwined with spicy French oak notes. The palate offers a richness and generosity while maintaining elegances. Red berry fruit dominates but there are also warm vanilla notes and some subtle, savoury characters.

### Vineyards and viticulture

Grown on the Tilly's hillside block on Paynters Rd in Marlborough's Southern Valley sub-region, this wine is entirely made from Clone 5 which is known for producing rich, generous wines. The vintage was characterised by warm, dry weather resulting in berries with deep colour and intense flavours which were picked at ideal ripeness levels.

### Winemaking

The grapes were harvested and placed into a small, open-top fermenters for cold maceration (10% whole bunch) for several days. These were hand-plunged and pumped over once or twice a day during the fermentation. The wines were left on the skins for seven days post fermentation before pressing into a mixture of French oak barriques (224 litres), of which a third were new. After ten months maturation we tasted every barrel and selected our favourites which we then blended together to create this special wine, which was then estate bottled.

426 bottles made.

100% Pinot Noir, Alc 14.5%, pH 3.6, TA 4.8, RS 0

### Cellaring

Six to eight years

### Food Match

Rich, red meat dishes, pork, char-siew, flavoursome chicken dishes, duck, gentle spices such as star anise, seared tuna, mushrooms, dim sum, vegetable dishes.

