

the
BETTER HALF
2016
Pinot Noir
MARLBOROUGH, NEW ZEALAND

Colour

Bright and lively ruby red.

Nose

This fruit-driven Pinot Noir is generous on the nose showing dark cherry, black doris plum, and vibrant red raspberry and cranberry aromas which gradually open to reveal subtle dried thyme notes and hints of cocoa.

Palate

With a palate full of vibrant bright fruit, this wine exhibits plum, cherry and cranberry flavours, well balanced with earthy, savoury undertones with a delightful layer of chocolate.

Vintage & Winemaking Notes

The vintage began with a warm dry spring allowing for strong growth and providing the perfect conditions for the first half of flowering. Cooler temperatures towards the end of the flowering period reduced the fruit set which lead to moderate sized yields being set for the season ahead. A near drought prevailed during the following month until rain in late January saved the growing season giving the vines a well-earned boost going into verasion. The fruit was slower to ripen this year but was able to reach physiological ripeness at a lower sugar level creating a lovely balance in acidity.

Food Match

I think this Pinot Noir would be an ideal match with Salmon with Roasted Shiitakes and Mushroom Sauce or Wagyu Eye Fillet with pikopiko (fern shoots) fried in nut oil.

Cellaring

3 - 5 years cellaring in a dark cool environment will reward you well.

Wine Analysis

Alc: 13.5% pH: 3.45 TA: 5.97 g/l RS: 0.4 g/l



George Elworthy, Winemaker

The Better Half Wines

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