

Colour
Bright and lively ruby red

Nose
Red berry and rhubarb aromas with subtle oak and dusty earth notes

Palate
The fruit flavours and smooth tannins of this wine are balanced by well integrated oak. The finish is dry.

Vintage & Winemaking Notes
The grapes for this wine came from the upper regions of Marlborough’s Wairau and Awatere valleys. Pinot Noir thrives in the clay soils and the warmer climate of these high altitudes, sheltered from the cooling influence of the coastal breezes. The fruit was hand picked at optimum ripeness and brought straight into the winery where the hands on approach continued with lees stirring and fermentation with hand selected yeast strains.

Food Match
Try this wine matched with rare roast beef and field mushrooms

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

Wine Analysis
Alc: 13%  pH: 3.66  TA: 5.45 g/l  RS: 1.1 g/l

George Elworthy, Winemaker