

MARLBOROUGH PINOT NOIR 2018

HOW WE MADE IT

The grapes are sourced from Marlborough, where the vintage was a beauty for Pinot Noir, creating scrumptious flavour and delicacy. We soaked the grapes for 2 days before fermentation to develop depth of flavor and tannin. The wine was aged with French oak for an average of 6 months, for just enough toastiness to compliment the incredible fruit flavours in this wine.

HOW IT TASTES

This Pinot Noir is a vibrant cherry colour, exuding an aroma of sweet raspberry complimented with sweet and spicy oak, just hinting at the layers and depth of fresh and fruity flavour. Bright and energetic to taste, it is brimming with red fruit and soft, supple tannins, perfectly seasoned with a dash of oak for those light toasty notes. For the finale is a fresh, lingering finish that is simply moreish.

VINTAGE

2018 was cool and a little wet, allowing the wines to hold onto more acid and show some of the more herbaceous and crisp characters.

CELLARING

It's delicious right now, but shorter term cellaring, say 3 years, will add to the complexity and interest of this wine.

HOW WE DRINK IT

Pour yourself a glass of this Pinot, throw some lightly seasoned steak on the BBQ with some capsicum and flame to perfection. Sip, eat and repeat!

TECHNICAL STUFF

pH: 3.55

Grapes from: Marlborough

Residual sugar: 1.8 g/l

Variety: Pinot Noir

Acidity: 6.0 g/l

Alcohol: 12.0%



MATUA
INGENIOUSLY FRESH

— NEW ZEALAND —

