

# 2012 MARLBOROUGH PINOT NOIR

## How it tastes

Without wanting to overplay things, we reckon this is our best Pinot yet. With a great growing season the fruit is truly ripe and full and the predominant flavour is cherry, which reflects the wine's lovely vivid cherry colour. We also get blackberry notes and some lovely sweet smoky oak. Mouthfeel is initially soft and luscious, held up nicely by the supple tannins for a savoury lingering finish.

## Cellaring

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

## How we made it

Crafted by our senior winemaker and main man, Nikolai St George. He's let the varietal and vineyard shine through to showcase the excellent fruit quality. The grapes are mostly Marlborough, but we have also blended a percentage of Central Otago fruit to give the wine more depth and body. An initial cold soak of 3 days prior to fermentation helped maximise both flavour and tannin extraction. The wine was then aged in tanks with staves plus a small amount of barrel for 8 months to allow everything to come into balance. Bottled November 2012.

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## Technical stuff

PH  
3.6  
Residual sugar  
3.0 grams per litre  
Acidity  
5.9 grams per litre

Grapes from:  
Mainly Marlborough,  
with a small percentage of  
Central Otago  
Variety:  
100% Pinot Noir  
Alcohol:  
13%



MATUA