

2014 MARLBOROUGH PINOT NOIR

How it tastes

To put it in a nutshell, we had another cracker of a vintage in 2014 with faster Pinot Noir ripening, creating a delicious intensity now found in this wine! The vibrant crimson colour and aroma of sweet red cherry and strawberry hints at the layered, fresh and fruity flavours in this Pinot. Bright and energetic to taste, it is brimming with layers of red fruit and bramble, seasoned with a dash of spice and light toasty notes. For the finale comes a fresh, lingering finish that is simply moreish.

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 made it

This wine is made by our champion* Chief Winemaker Nikolai, and he's really letting the varietal and vineyard shine through to showcase the excellent fruit quality. The grapes are mostly from Marlborough where the vintage was a real beauty, creating scrumptious intensity. We cold soaked the grapes for 3 days before fermentation to develop depth of flavour and tannin. The wine was aged on French oak for an average of 6 months for just enough toasting to compliment the incredible fruit flavours in this wine. Bottled October 2014.

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
3.39
Residual sugar
Dry
Acidity
6.4 grams per litre

Grapes from:
Mainly Marlborough, with a little from Central Otago

Variety:
100% Pinot Noir

Alcohol:
13.0%



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