

MARLBOROUGH PINOT NOIR 2016

HOW WE MADE IT

The grapes are sourced from Marlborough where the vintage was a real beauty, creating scrumptious intensity. We soaked the grapes for 3 days before fermentation to develop depth of flavor and tannin. The wine was aged in French oak for an average of 6 months for just enough toasting to compliment the incredible fruit flavours in this wine.

HOW IT TASTES

This Pinot Noir exudes vibrant crimson colour, and an aroma of sweet cherry and strawberry hints at the layered, fresh and fruity flavours. Bright and energetic to taste, it is brimming with layers of red fruit and bramble, seasoned with a dash of spice and lightly toasty notes. For the finale comes a fresh, lingering finish that is simply moreish.

CELLERING

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: 3.52

Grapes from: Marlborough

Residual sugar: 2.5 g/l

Variety: Pinot Noir

Acidity: 5.5 g/l

Alcohol: 12.5%



MATUA
INGENIOUSLY FRESH

— NEW ZEALAND —

