

MARLBOROUGH PINOT NOIR 2017

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 bright ruby colour, exuding an aroma of sweet cherry and raspberry, hinting at the layers of fresh and fruity flavours. Bright and energetic to taste, it is brimming with layers of red fruit and soft, textural tannin, seasoned with a dash of spicy oak and lightly toasty notes. For the finale is 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 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: 2.5 g/l

Variety: Pinot Noir

Acidity: 5.5 g/l

Alcohol: 12.5%



MATUA
INGENUOUSLY FRESH

— NEW ZEALAND —

