



WINEMAKERS' RESERVE

Marlborough Pinot Noir

2023



This hand-crafted Pinot Noir offers ripe dark fruits of plum and cherry, with a hint of cinnamon. Sweet and densely fruited, warm and generous in style. A deliciously smooth, full-flavoured Marlborough Pinot Noir.



LASTING CHARACTER



WINEMAKER NOTES

A touch of saffron leads into dark cherry and sweet leather notes. Wild strawberry and coffee also evident.

Very smooth and dense with complex herbals and dark sweet fruits. Red florals and liquorish with a driving, powerful finish. Fine tannins add a cocoa note.

FOOD RECOMMENDATION

Chargrilled scotch fillet steak topped with grilled flat mushrooms.

AWARDS



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INFORMATION

First Vintage	2000
Grape Variety	Pinot Noir
Region	Wairau Valley, Marlborough
Clonal Selection	Various
Harvest Method	Machine, de-stemmed at harvest to bin
Harvest Dates	23rd March
Harvest Analysis	°Brix 23; pH 3.52; TA 6.9g/L
Processing	Not crushed, cold soak 7 days.
Fermentation Vessel	Open vats
Fermentation	100% wild yeast ferments, pre & post ferment maceration on skins approximately 21 days in total.
Malolactic	Yes, in barrel
Maturation	12 months on lees in barrel. 35% New Oak
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	5.7g/L
pH	3.6
Residual Sugar	0.5g/L