



2017 MARLBOROUGH ESTATE RESERVE PINOT NOIR

"SUPERB value for a delightfully drinkable Pinot" Wine Orbit
Fruit for this wine was sourced from a number of specifically chosen low cropping vineyards sites in Marlborough.



VINIFICATION:

- The wine was hand plunged frequently throughout ferment then gently pressed off skins.
- When dry each batch was pressed to tank, settled and then racked off gross lees to either stainless steel tanks or a mixture of new and older seasoned French oak.
- 100 per cent malolactic fermentation was carried out before being blended and gently prepared for bottling.
- Seal: Screw Cap
- Alcohol: 13.5%

TASTING NOTES:

- Bright floral aromas of sunwarmed ripe raspberries and red cherry combined with toasted spice.
- A fruit driven wine with fresh flavours of blackcurrants, raspberry and dried herb.
- The tannin structure is fine with beautiful balance and an inviting savoury finish.
- A pretty Pinot Noir which will cellar well for up to four years from vintage date.

FOOD PAIRING:

- Beautifully matched with barbeque steak with a creamy mushroom sauce.

