

BLADEN

HAND-CRAFTED WINES



## 2015 Pinot Noir



### ***TASTING NOTES***

Colour:  
Deep-ruby

Nose:  
Lifted red cherries and plum with a delicate aniseed and cinnamon note.

Palate:  
A medium bodied wine with prominent red fruit flavour's, spicy oak and savoury complexity. Gentle tannins and lingering acidity give velvet like texture with a fine finish.

Cellaring:  
Drink now or cellar carefully for 3-5 years

Serve:  
Room temperature with decanting

Suggested Foods:  
This wine is particularly well suited to game and mushroom dishes.

### ***WINEMAKING***

The fruit was handpicked, destemmed and crushed into a small open top fermenter, where it underwent a 5 day cold soak. The fruit was then inoculated with a selected yeast strain, whereby after a quick, warm ferment ensued. The ferment was then gently hand plunged up to 3 times per day, extracting colour and flavour from the skins. After light pressing, the wine was racked to French oak barriques (10% new) where it was matured for 15 months. Bottling date; 9th September, 2016.

### ***WINEMAKERS***

Sam Smail and Rowan Langdon



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