

Misty Cove wines draw from the unique environmental elements that our New Zealand wine regions have to offer. The unique combination of our soils and climatic conditions fuse together to produce lush, aromatic white wines and intensely flavoured red wines. We have fused old world wine making values and techniques with modern technology that allows us to produce wines that have incredible body, character and charm.

**MISTY  
COVE  
WINES**

**Estate Series**

*Pinot Noir 2018*

### The Winemaking

The fruit for this wine was grown in two low cropping vineyards, Spring Creek and Kaituna both located in the Wairau Valley. These small vineyards are extremely unique as they are farmed with limited irrigation, creating small and intensely flavoured berries each year and a yield of 4t/h. In the winery the fruit was immediately de-stemmed and given a cold soak for 96 hours before being gently pressed. The resulting Juice was fermented with a mix of cultured and wild yeast in open-top stainless steel fermenting.

Misty Cove Estate Series Pinot Noir is made to truly reflect our philosophy of producing a value for money wine with distinctive pure, wonderful fruit flavours and aromas typical of the Marlborough region.

The wine combines attractive fruit intensity with subtle savoury complexity, displaying dark cherry, plum, clove and nutmeg aromas with a hint of smoked meat. It is succulent and rounded on the palate, and delivers bright fruit flavours backed by polished tannins. Lovely harmony and length.

Misty Cove Estate Pinot Noir can be enjoyed with a wide range of dishes including lamb, beef, wild meats, stews, curries, pasta and mushrooms. Chill it slightly in the summer months and enjoy it on its own!



Distributed by Hop and Vine

  
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