

2014 **Nelson Pinot Noir**





TASTING NOTES

"A rich, elegant Pinot Noir wit h gorgeous aromas of dark plum, berry fruit and spice. The palate shows ripeness, depth and complexity combining layers of cherry and savoury characters with fine ripe tannins which flow into a long seductive finish."

WINEMAKING

The grapes for this wine were grown on our sustainably certified vineyard at the very low cropping rate of 3.3 tonnes per hectare. Fastidious shoot thinning, bunch thinning and hand leaf removal ensured that the berries had optimum exposure to the sun. Perfectly ripe bunches were picked by hand on the 13th March 2014.

In the winery the grapes were carefully destemmed and left cold to soak for 7 days before a natural fermentation started. Warm fermentation on the skins, with careful cap plunging by hand, enabled us to extract optimum varietal colour and flavour.

The wine was aged in French oak barriques for 16 months prior to bottling in order to allow full integration between the ripe fruit flavours, tannins and oak, thus creating this elegant, softly textured Pinot Noir.

No fining agents used, suitable for Vegans.

Gold medal - Royal Easter Show Wine Awards 88 Points - Cameron Douglas, Master Sommelier 4.5 Stars – Michael Cooper, Wine Writer 4 Stars – Winestate Magazine

PURE GENIUS

