



*Brightwater*  
VINEYARDS

## 2016 Te Kāhu Pinot Noir



### ***TASTING NOTES***

*Ruby red colour.*

*“A supple Pinot Noir displaying dark cherry and savoury characters. It is fresh and bright combining cherry, savoury and bramble fruit flavours with subtle French oak and a long succulent finish.”*

### ***WINEMAKING***

This wine is from grapes grown on our sustainably certified Nelson vineyards in Hope. The vines were carefully shoot thinned and leaf plucked to give the berries optimum exposure to the sun. Slow to ripen bunches were removed by hand thus ensuring the grapes were perfectly ripe at the time of picking.

In the winery the grapes were carefully taken off their stems and left cold to soak for a period before fermentation. A warm ferment on the skins with careful cap plunging by hand enabled us to extract optimum varietal colour and flavour.

The wine was then aged in French oak barriques for eleven months prior to bottling. This allowed the tannins and oak to integrate fully with the ripe fruit flavours, creating this elegant and vibrant Pinot Noir.

*Te Kāhu is the Maori name for the native hawks that fly above our vineyards chasing off the other birds that would like to eat our grapes.*

*Suitable for Vegans.*

**4 Stars – Sam Kim, Wine Orbit**



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