



Pinot Noir 2011

Varietal: Pinot Noir

Location: Bladen Vineyard, Conders Bend Road, Marlborough

Specifications: Alcohol: 13 % /vol.

Residual Sugar: 2.4 g/L

pH: 3.5

Titratable Acidity: 6.0 g/L

Nose: Ripe plum fruit supported by charry oak spice and savoury, gamey notes.

Palate: The palate has an elegant and silky texture with a supple tannin structure. Dark red fruits are supported by the charry, savoury oak.

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

Serve: At room temperature with decanting.

Suggested Foods: This wine is particularly well suited to duck or quail dishes, braised lamb or pork dishes, especially with mushrooms added.