



MARLBOROUGH WINE
LIMITED



MARLBOROUGH VINES PINOT NOIR 2012

VARIETY	100% Pinot Noir
ALCOHOL	13.5%
PH	3.66
TA	4.8g/L
RESIDUAL SUGAR	<1g/L

LOCATION
Nelson Region

TASTING NOTES

Our 2012 Marlborough Vines Pinot Noir vintage has been carefully selected from Nelson vineyards. The wine is deep ruby red, with a palate that displays flavours of red cherries with subtle plum and oak undertones. The wine is well-balanced with a good mid palate weight and length.

FOOD MATCHING

Try this delicious Pinot Noir on a Sunday lunch with friends. Serve with a spiced lamb and sliced peach salad with a hint of star anise and some crusty sour dough rolls. To finish lunch, a chunk of tasty nutty Gouda, dried figs and some walnut wafers. Delicious!

OTHER VINTAGES

Viticulture and Winemaking

The 2012 vintage in Nelson produced another cool but excellent growing season. Growing degree days were a little lower than the long term average. A cool spring meant that flowering and fruit set was slightly delayed. Cool temps and low rainfall early in 2012 meant that disease pressure was kept to a minimum. The fruit was harvested at optimum flavour ripeness in mid April.

Grapes were machine harvested early morning to preserve their flavour, then destemmed and lightly crushed to maximise skin contact. The must was cold macerated and hand plunged once per day to enhance colour and texture. Fermented in stainless steel tanks using selected yeast strains to preserve the inherent fruit flavours, with French oak being used to enhance structure and texture. Following primary fermentation, the wine was secondary fermented to convert the greener malic acid to softer lactic acid. The wine was left to mature for 11 mths before blending and bottling.

