

CROWDED HOUSE



2015 PINOT NOIR

Cool weather in late 2014 resulted in very low crops for the 2015 harvest, with no vineyards exceeding crops of 5T/Ha. The finished wine shows classic red berry fruit and is bright and lively in the glass, moderately weighted with a charming, refined finish.

GEOGRAPHICAL INDICATION

Marlborough

VINEYARD

Fruit for the wine was sourced from 5 different vineyards, taking in the Marlborough sub regions of the Southern Valleys, Central Wairau and Ward. The Southern Valleys offers richness and savouriness while the Central Wairau and Ward give a strong fruit presence to the wine.

WINEMAKING

Winemaking was very hands off for this wine. The fruit was destemmed and transferred to open top fermenters for a 3 day cold soak. When signs of natural fermentation were obvious, the tanks were warmed, allowing fermentation to get into full swing. The ferments were plunged twice daily until dry, before an extended maceration on skins for up to 7 days. After natural malolactic fermentation, the various parcels were matured with French oak. The wine was blended in mid February 2016 for bottling in March 2016.

ANALYSIS

Alcohol: 13.1

Ph: 3.55

Acid: 5.6

Sugar: 1.2g/L

CELLARING POTENTIAL

3 - 4 years

FOOD MATCH

Best enjoyed with good friends and piping hot pizza fresh from the oven.