

CROWDED HOUSE



2016 PINOT NOIR

A terrific growing season for Pinot Noir resulted in well balanced crops and lovely flavour development and freshness. Moderate in alcohol at only 13%, the wine is beautifully aromatic with flavours of cherries, raspberries and deep red florals. The palate is plush and soft, with French oak tannins carrying the sweet fruit to a sustained finish.

GEOGRAPHICAL INDICATION

Marlborough

VINEYARD

Fruit for the wine was sourced from the Wairau, Awatere and Southern Valleys.

WINEMAKING

Fruit was destemmed and transferred to open top fermenters for at least 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. Once pressed, the wines were run to French oak (10% new) for natural malolactic fermentation and maturation for a minimum of 6 months. The wine was blended in January 2017 before bottling in February 2017.

ANALYSIS

Alcohol: 12.9

Ph: 3.67

Acid: 5.6

Sugar: 0.9g/L

CELLARING POTENTIAL

3 - 4 years

FOOD MATCH

Great with your favourite pizza and meat or mushroom based pasta dishes.