

CROWDED HOUSE



2017 PINOT NOIR

A pleasing start to the growing season was met with some indifferent weather through March and into April 2017, just as fruit was ripening. This wet weather necessitated quick thinking and pragmatic harvest decisions to ensure fruit was harvested in good condition. The resulting wine displays aromatics of wild strawberries and raspberries with underlying spice and barrel char notes. Moderate in alcohol at 13%, the palate is vibrant and fresh with red berry and cherry flavours with gentle oak integration carrying the wine to a sustained finish.

GEOGRAPHICAL INDICATION

Marlborough

WINEMAKING

Fruit was destemmed and transferred to open top fermenters for at least a 4 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 parcels were run separately to French oak (10% new) for natural malolactic fermentation and maturation for 5 months. The wine was blended in October 2017 before bottling in November 2017.

ANALYSIS

Alcohol: 12.8

Ph: 3.65

Acid: 5.4

Sugar: 0.7g/L

CELLARING POTENTIAL

3 - 4 years

FOOD MATCH

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