

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2016 PINOT NOIR

A terrific growing season for Pinot Noir resulted in well balanced crops and lovely flavour development and freshness. Fruit for this wine was harvested from March 23rd through until April 13th 2016 from 3 different sites. Moderate in alcohol at 13%, the wine is elegant and lithe with appealing savoury wild strawberry, red cherry and forest fruit notes supported by a fine tannin framework which carries the flavour to a sustained, immensely satisfying finish.

GEOGRAPHICAL INDICATION

100% Marlborough

VINEYARD

60% from the Southern Valleys (Sound of White and Red Hen vineyards) and 40% from Ward (Francis vineyard).

WINEMAKING

As always, winemaking was very hands off for this wine. Hand picked fruit was destemmed and transferred to open top fermenters for at least a 5 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 barriques (18% new) for natural malolactic fermentation and maturation for a total of 10 months. The wine was blended in late January 2017 before bottling in February 2017.

ANALYSIS

Alcohol: 13.2
Ph: 3.63
Acid: 5.2g/L
Sugar: 0.9g/L

CELLARING POTENTIAL

This wine should develop gracefully until at least 2022.

FOOD MATCH

Drink with meals featuring game meats or mushrooms.