

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2015 SOUND OF WHITE PINOT NOIR

A low cropping year due to cool weather over flowering resulting in small, often sparse bunches, followed by a drought Summer providing very concentrated fruit and flavours. The inaugural release of this wine, it captures the richness and density of fruit that our Sound of White vineyard provides. Cherries, red and dark berry fruits abound with hints of violets and plum. The palate is juicy and powerful, yet retains a silken elegance, framed with oak tannin, leading to a very long, sustained finish.

### GEOGRAPHICAL INDICATION

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100% Waihopai Valley, Marlborough

### VINEYARD

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Sourced from the Eastern half of our scattered clone, Pinot Noir hillside block at our Sound of White vineyard. Spur pruned and cropped at a meagre 4.5T/Ha in 2015, the vineyard was carefully managed by Fraser Brown. Shoot thinning, leaf plucking and green harvesting were all employed to ensure fruit was at its optimum when hand harvested on March 25th 2015.

### WINEMAKING

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Hand picked fruit was destemmed into an open fermenter and allowed to cold soak for 7 days at which point natural fermentation was obvious. The ferment was allowed to warm up, rising to a peak of 30C near the end of fermentation, prior to a 10 day soak on skins post fermentation. The wine was pressed to French oak barriques (40% new) for maturation and natural malolactic fermentation. In January 2016, the wine was racked to 4 year old French oak for a further 4 months maturation. The wine was transferred out of oak in late May 2016 for settling before bottling unfinned and unfiltered in July 2016.

### ANALYSIS

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Alcohol: 14.0  
Ph: 3.48  
Acid: 6.9g/L  
Sugar: Dry

### FOOD MATCH

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Venison fillet with juniper berries and red wine jus