

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2016 SOUND OF WHITE PINOT NOIR

The 2015/16 growing season was warm and dry with ideal flowering conditions through late November and December 2015. Bunches were therefore even and full and we had a beautifully balanced crop on the vines to nurture through to harvest under Fraser's watchful eye. Wild forest berries, cherry and raspberry notes leap from the glass with transparency and clarity. The palate is silken and elegant, with the powerful fruit notes framed by ripe tannins and oak structure, leading to a very long, sustained finish.

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough

VINEYARD

Sourced from the Eastern half of our scattered clone, Pinot Noir block at Sound of White vineyard. This site is ideally situated being a north facing hillside with heavy, clay-rich soils. In 2016, it was spur pruned and cropped at 6.5T/Ha. Shoot thinning, leaf plucking and green harvesting were all employed to ensure fruit was at its optimum when hand harvested on March 23rd 2016.

WINEMAKING

My desire with the Sound of White range is to celebrate the vineyard, with very little influence from the winemaker. This necessarily entails a very simple process. The fruit was hand-picked and destemmed into an open top fermenter under gravity. The fruit was allowed to cold soak for 7 days at which point natural fermentation was obvious. With the ferment active, it 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 then run to French oak barriques (27% new) for maturation and natural malolactic fermentation. After 14 months in oak, the wine was racked to tank and prepped for unfiltered bottling.

ANALYSIS

Alcohol: 13.0
Ph: 3.59
Acid: 5.7g/L
Sugar: Dry

CELLARING POTENTIAL

I would expect this wine to develop elegantly through until at least 2022.

FOOD MATCH

Try with meals featuring succulent rare red proteins.