



BLACK LABEL:

Marlborough Pinot Noir 2019



A wine first produced in 2012 that is sold exclusively to restaurants and bars. The Black Label Pinot Noir has been developed to complement food. It is a dark fruited and spicy with great persistence.

INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Waihopai and Wairau Valleys
Vineyard/s	Cowslip Valley and Headwaters
Clonal selection	Various
Harvest method	Machine
Processing	De-stemmed but not crushed. Small % of Carbonic Maceration
Fermentation vessel	Open top vats
Fermentation	Wild and inoculated ferments
Malolactic	Yes
Maturation	7-10 months in barrique, 25% new oak
Fining	Egg White



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.5 g/L
pH	3.66
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Raspberry and red cherry aromas with mushroom, sage and a hint of chocolate.

Plum, leather and sweet earthy notes mingle with garden herbs and ripe red and black fruits. The tannins are silky and the acid, juicy. A sweetly lingering finish.

Recommended food

Ideal with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.

Serving temperature	18°C
Recommended cellaring	8 years
First vintage	2012

AWARDS



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