

BLACK LABEL:

Marlborough Pinot Noir 2020



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
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	10 months
Fining	Gelatine







BLACK LABEL:

Marlborough Pinot Noir 2020



TECHNICAL NOTES

Alcohol	13.0%
TA	5.8 g/L
рН	3.6
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Plums and violets with a hint of wood smoke and nutmeg.

Plush and fruitful entry coalesces into raspberry, plum and cherry. Sweet white spices and complexing herb and liquorish notes. Cinnamon lingers on 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	18ºC	
First vintage	2012	
AWARDS		



