



BLACK LABEL:

Marlborough Pinot Noir 2021

Our Black Label range is crafted specifically to complement food.

This Pinot Noir is warm and soft in style with delicately textured tannins. A dark fruited and spicy wine, with great persistence, offering sweet cherry and raspberry notes with a hint of nutmeg.



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	6 months
Fining	Egg White



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol 13.4%

TA 5.8 g/L

pH 3.64

Residual Sugar Dry

WINEMAKER NOTES

Dark cherry, cedar and spice with fresh herbs and nutmeg.

Expansive palate with great volume and medium weight. Pretty and sweet cherry notes with raspberry and juicy acidity. Savoury notes of leather and earth. Soft and fine tannin add textural interest. Warm with a hint of resin on the 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

First vintage 2012

AWARDS

93 POINTS Cameron Douglas MS,
www.camdouglasms.com



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