



BLACK LABEL:

Marlborough Pinot Noir 2022



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	86% Pinot Noir 14% Malbec
Region	Marlborough
Clonal Selection	Various
Harvest method	Machine
Processing	De-stemmed but not crushed.
Fermentation Vessel	Open top vats
Fermentation	Wild and inoculated ferments
Malolactic	Yes
Maturation	5 months
Fining	Skim Milk



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	12.5%
TA	5.6 g/L
pH	3.67
Residual Sugar	Dry

WINEMAKER NOTES

Dark fruits, plum and cheery with brambly red notes also. Cedar and vanilla also.

Cocoa, red and black forest berries and dried herbs. Notes of earth and plum also. Fine, coating tannins, medium weight and mouth filling. Juicy 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



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