MANSION HOSUE BAY MARLBOROUGH PINOT NOIR 2018



TASTING NOTES:

Our 2018 Mansion House Bay Pinot Noir has aromas of lifted strawberry, cherry and raspberry fruit flavours, supported by savoury dried herbs and spices and attractive oak char. A medium bodied wine, on the palate you'll find savoury red fruits and oak spice laced onto a fine, silky tannin structure. The soft acid and tannin framework carry the wine to a long, full finish

This wine pairs well with red meat and game dishes such as venison, duck and rare lamb. Serve at ambient room temperature.

Best drunk fresh and young but will age well with careful cellaring for 3 years.

TECHNICAL DETAILS:

Alcohol: 13.5% Residual Sugar: 1 g/L Acidity: 5.3 g/L pH: 3.7

2018 VINTAGE:

Summer was hot and several unseasonal rain events added some disease pressure and required astute vineyard management. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

VINIFICATION:

Vines for this wine were grown on standard trellis with balanced pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Two vineyard passes of cluster thinning were used to reduce the crop and diseased fruit, and ensure evenly ripened and balanced fruit.

The grapes were hand harvested in vineyard batches, destemmed and lightly crushed to small open-top fermenters. A five-to-six-day cold soak was followed by a rapid fermentation. Some batches were allowed to ferment with indigenous yeast, and some with the selected strains. Fermentations were allowed to peak at 32 °C, and frequent hand-plunging to wet the cap was employed in the early stages of ferment. The wine was drained off early at around 0°Brix, and the skins pressed very lightly. Heavy pressings were treated separately. The wine was matured in French oak barriques for 10 months (35% of these barriques were new).

ACCOLADES:



Sam Kim, Wine Orbit **91/100 Points**





