

KŌPAREPARE MARLBOROUGH PINOT NOIR 2017



Colour / Appearance:

Deep garnet with a purple hue, bright clarity.

Aroma / Bouquet:

Primary ripe plum, raspberry, fresh cherry fruit flavours. Dried herb, cinnamon and nutmeg spice with the oak char adding savoury notes.

Palate:

A medium bodied wine where the primary red fruit and savoury oak and spice notes are laced onto the fine, silky tannin structure. The bright acidity aids the long, full finish.

Cellaring:

While enjoyable now, we believe after careful cellaring for 3-4 years this Pinot Noir will gain texture and complexity.

Food Match:

Try this wine with rare lamb, duck or venison. Serve at room temperature.

Alcohol:	13.5%
Residual Sugar:	1.7 g/L
Acidity:	3.59 g/L
pH:	6.3

Grape Growing: 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 to reduce the crop and ensure evenly ripened and balanced fruit.

Climate:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

Winemaking:

The grapes were hand harvested in vineyard batches, and 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. 40% of these barriques were new.

Winemaker: Sam Smail

