

MANSION HOSUE BAY MARLBOROUGH PINOT NOIR 2020



MANSION HOUSE BAY

TASTING NOTES:

Our 2020 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 room temperature.

Best consumed young, although it does have the potential to age for 2-3 years if cellared correctly.

TECHNICAL DETAILS:

Alcohol: 13.5%
Residual Sugar: 1 g/L
Acidity: 5.3 g/L
pH: 3.7
Harvest Dates: 19th March- 2nd April 2020

2020 VINTAGE:

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights pre harvest, ensuring acidities and flavours remained bright and vibrant. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely conditions.

VINIFICATION:

Fruit for this wine was sourced from vineyards located in the Omaka and Awatere Valley of Marlborough. The vines were trained to 2-cane VSP, and throughout the growing season shoot thinning, leaf plucking, and crop thinning were used to achieve balanced vines and an open, healthy canopy. The fruit was exceptionally clean, allowing the Winemakers to pick the at optimal ripeness during harvest.

At the winery the fruit was de-stemmed and loaded into various open-top fermenters. A mix of wild and commercial yeast strains was used to ferment this wine. Following pressing off we matured this wine in mostly old French barriques (7% new) for around 10 months. After this time, we emptied the barrels and let the wine sit on light lees in stainless tanks for 2-3 months, before blending and filtration. The wine was bottled on the 26th May 2021.

ACCOLADES:



Sam Kim, Wine Orbit
91/100 Points

