



SACRED HILL RESERVE

2020 SACRED HILL RESERVE MARLBOROUGH PINOT NOIR

As adventurers and explorers we love seeking out the best vineyards to create our Reserve wines. We team pure, intense fruit from Marlborough with attentive winemaking, to make seriously special wines.

VINTAGE SUMMARY

Marlborough experienced a classic cool climate growing season leading into the 2020 harvest. A mild winter merged gently into an early spring, followed by a cooler start to summer. Our Pinot Noir lapped up the sunshine in the second half of the summer, which hit record temperatures, resulting in superb ripening conditions. Our diverse range of vineyards spread across several microclimates, ensured that we harvested each parcel of fruit at their best expression, with some great intensity seen in all varieties.

WINEMAKER'S NOTE

This wine has a deep ruby hue and offers aromas of dark cherry, sage, shitake mushroom and black forest chocolate. Notes of nutmeg, violets and forest floor also shine through.

The succulent palate has a rich entry which is sustained throughout and finishes with velvety tannins.

VINIFICATION

Harvested cool and gently destemmed to small fermenters for a period of cold soak to stabilise colour and enhance palate texture. Fermented gently to ensure a soft silky texture was secured, then gently pressed to French barrels (25% new) for eight months maturation. Bottled without fining.

TECHNICAL DETAILS

Variety:	Pinot Noir
Food Matches:	Duck and game dishes
Cellaring:	5 - 10 years
RS:	Dry
Alcohol:	14.0%
pH:	3.60
TA:	5.4 g/L

Marlborough,
New Zealand

