



SACRED HILL

2017 SACRED HILL MARLBOROUGH PINOT NOIR

This Pinot Noir reflects our roots, always looking to the land first to craft world-class wines that taste like adventure feels. From our vineyards in Marlborough, this quality wine is made to share.

VINTAGE SUMMARY

Vintage 2017 in Marlborough was set up by cooler flowering weather – this resulted in lighter crops than normal, and looser bunches (which eases disease pressure further down the track). The summer saw cooler and wetter growing patterns than normal, although night-time temperatures were more moderate than normal. These conditions contribute to a ripe yet vibrant flavour profile that typifies Marlborough Pinot Noir.

WINEMAKER'S NOTE

Aromas of cherry and ripe raspberry are accompanied by wild thyme, baked sage, floral and savoury characters. The palate entry is weighty with a seamless flow, finishing with a velvety tannin texture.

VINIFICATION

Following a period of cold soak, this Pinot Noir was fermented with careful handling to preserve fruit and build supple texture. French oak has provided structure, texture and spice.

TECHNICAL DETAILS

Variety:	Pinot Noir
Food Matches:	Delicate beef, lamb & chicken dishes
Cellaring:	3 – 5 years
RS:	Dry
Alcohol:	13.5%
pH:	3.67
TA:	5.5 g/L

Marlborough,
New Zealand





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