



2018 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

Summer in Marlborough was a warm one, so we started picking fruit earlier than normal. We had one short rain event early on, but that was followed by more lovely warmth giving a real boost to flavour ripening over that time. Harvest is always busy in Marlborough but with our range of vineyards across a number of microclimates, we managed to capture vineyards, one by one, at their perfect flavour profile.

As ever, picking dates were critical, with our Pinot Noir fruit being harvested during the dry, late vintage period. The long, hot summer has created a ripe, vibrant fruit profile, deliciously typical of a Marlborough Pinot Noir.

WINEMAKER'S NOTE

Light ruby colour. Aromas of cherry and raspberry complemented by an undertone of white mushroom and forest floor. Fabulous rich entry with a mid-palate bomb of red berry flavour, 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:	Antipasto, beef and duck
Cellaring:	5 years
RS:	Dry
Alcohol:	13.5 %
pH:	3.85
TA:	5.3 g/L

Marlborough,
New Zealand

