



SACRED HILL RESERVE

2018 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

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

Opulent crimson in colour with a nose of dark cherry, Black-Doris plum and baking spices. There are also hints of forest floor and warm, river stones. Lovely, supple and rich on the palate – seamless and velvety. Dark, fruit flavours linger on the finish.

VINIFICATION

Harvested cool and gently destemmed to fermenter 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 barrel for maturation. Gently fined prior to bottling.

TECHNICAL DETAILS

Variety:	Pinot Noir
Food Matches:	Red meats especially beef, venison and duck
Cellaring:	7 years
RS:	Dry
Alcohol:	14%
pH:	3.82
TA:	5.5 g/L

Marlborough,
New Zealand

