

2019 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

2019 vintage was one of the best we've seen in decades. A combination of the hot summer and lower fruit yields meant that the harvest occurred around two weeks earlier than the long-term average. Fruit was in perfect condition across all Marlborough varieties loaded with intensity. Harvest was completed within three weeks, with only one minor rain event that bought about a small pause.

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, rich and vibrant fruit profile, deliciously typical of a Marlborough Pinot Noir.

WINEMAKER'S NOTE

This supple and vibrant Pinot Noir offers aromas of dark cherry, raspberry and fruit compote supported by forest floor, wild mushroom and thyme. The palate shows good richness, suede-like tannins and a clean acidity that assists length.

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: 3 - 5 years

RS: Dry

Alcohol: 13.5 %

pH: 3.7

TA: 5.3 g/L





