



SACRED HILL RESERVE

2019 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

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.

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

The wine displays a dark garnet colour with aromas of baked cherry, truffle, and forest floor, leading into chocolate and vanilla. The mouth is very generous, flowing through to fine supple tannins and a bright acidity aiding length and power.

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. No fining prior to bottling.

TECHNICAL DETAILS

Variety:	Pinot Noir
Food Matches:	Duck and rare beef dishes
Cellaring:	5-7 years
RS:	Dry
Alcohol:	13.5%
pH:	3.6
TA:	5.5 g/L

Marlborough,
New Zealand

