

DURVILLEA PINOT NOIR 2018



WINE INTRODUCTION

An early drinking style of pinot noir with generous, bright fruit and supple tannins.

WINEMAKER VINTAGE DESCRIPTION

Another very warm and dry season, with the second driest and the warmest since wine growing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

WINEMAKING NOTE

The fruit was largely hand-picked, with a small portion machine picked at night, then de-stemmed into fermentation. A warm fermentation over 5 days followed, using wild and selected yeast with frequent punch downs of the 'cap', followed by a gentle pressing. The use of some new French oak barrels has added subtle nuances of spice and smoke.

APPEARANCE, AROMA AND TASTING NOTE

Bright garnet in appearance. Aromas of black and red cherry, forest fruits and spice. Medium bodied with dark cherry, red berry and plum flavours, a silky texture and long dry finish.

WINE INFORMATION

Country:	New Zealand
Region:	Marlborough
Wine Type:	Red wine
Producer:	Durvillea
Wine Name:	Pinot Noir
Vintage:	2018
Principle Grape (%):	Pinot Noir (100)
Closure:	Screwcap
Winemaker Name:	Simon Waghorn
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	4.8
pH:	3.75
Bottle Size:	75cl
Case/Pack Size:	6x75cl