

# SEASIDE PINOT NOIR NEW ZEALAND



## TASTING NOTES:

*A Pinot Noir made from grapes sourced from predominantly coastal vineyards sitting on both gravel and clay soils in beautiful Hawkes Bay. The different characteristics of these sites provide depth and complexity of flavour in the wine. This wine delivers bright berry and cherry flavours initially, with subtle oak and spice rounding out this easy-drinking style. Medium-bodied with a semi-dry finish.*

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### COLOUR

Deep red.

### BOUQUET

Fresh wild summer berry and cherry aromas, with an earthiness rounding things out.

### PALATE

An approachable fruit-driven medium-bodied palate. The soft opening palate lengthens as the impact of the selected oak intensifies fruity expression without adding heavier toasted notes. Well balanced with light tannins and a savoury, lingering finish.

### VINIFICATION

After the Pinot Noir grapes have arrived at the wine cellar, the berries are fermented in closed stainless steel tanks. Care is taken to ensure gentle maceration by rummage and pump-overs to extract colour and tannins.

Inoculated with cultured yeasts to promote fruit aromatics, the wine was also co-inoculated for malolactic fermentation during primary which further enhances its fruit forwardness. Only a small portion of oak to highlight aromatics and provide some extra richness to the palate. The wine batches were carefully blended post fermentation, which then benefitted from time with untoasted oak chips prior to bottling.

### CELLARING

Can be enjoyed now or within five years of vintage date.

### FOOD SUGGESTION

A great partner to red meat and salmon dishes, as well as any spicy food and soft, white cheese.

### TECHNICAL NOTES

Alc/Vol	13.5%	pH	3.65	Vintage	2019
Total Acid	6.4g/l	Residual Sugar	0.3g/l		