

Collectables

Pinot Noir 2017, Marlborough NZ



WINEMAKER'S COMMENT

A vibrant bouquet of ripe red fruits with underlying earthy tones and subtle spicy oak. The palate displays layers of intense fruit and delicate savoury characters, balanced with gentle acidity and fine tannins. A very stylish and appealing pinot.

VINEYARD

Certified Organic by BioGro New Zealand.

Grown in European style high density planting using top quality Burgundy clones. Shoot and fruit thinned to ensure good ripening and development of flavours and tannin.

Our commitment to organics allow the vineyard's unique characters to be expressed due to less outside influences such as sprays and fertilizers. Depth of flavour and mouthfeel improves as the vines become more self-sufficient and naturally balanced.

HARVEST & WINEMAKING

Handpicked, and then chilled overnight at 20C to preserve delicate flavours. The cold fruit is de-stemmed and crushed into open top fermenters. Naturally fermented by the vineyard's wild yeasts and aged for 12 months in high quality French barriques.

ANALYSIS

alcohol	12.7%
total acidity	5.3 g/l
residual sugar	nil



WALNUT BLOCK
WINES

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