

STONEBURN

NEW ZEALAND

MARLBOROUGH PINOT NOIR 2016



Technical Details

Harvest Date	March & April 2016
Alcohol	13.0%
Total Acidity	5 g/l
Residual Sugar	0.4 g/l
Bottling Date	March 2017
Fruit Source	100% Wairau Valley, Marlborough, New Zealand

Winemaker's Notes

This Pinot Noir has medium body with strawberry and black cherry fruit aromas. The palate combines the flavours of black cherry, spice and subtle French oak to produce a soft full wine.

Vintage Conditions

Spring was dry to start the growing season and late frosts in early December threaten but didn't impact and fruit set was great. Some rain during the growing season in January provided plenty of nutrients and juicy weight to the fruit. A hot and dry summer delivered a harvest as smooth as can be with continuous fruit supply keeping the winery busy. Overall we received slightly above average yields with optimum quality fruit.

Vinification

A portion of the fruit was hand-picked and was plunged in small open vats until completion of ferment. The remainder of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over twice a day with temperatures of up to 32 degrees being reached to extract the colour and tannins for the backbone of the wine. A percentage of the ferment was transferred to barrels to complete the fermentation in new oak. The remaining components were aged in one and two year old French oak barriques for ten months before being blended. The wine was given a light egg white fining before being bottled.

Awards

4 STARS – Sam Kim, Wine Orbit

"It is gently lifted on the nose showing red cherry, cranberry, clove and almond characters with subtle mushroom notes. The palate delivers juicy fruit intensity and smooth texture, nicely supported by bright fruit flavours and soft tannins. Attractively fruited and very easy on the palate."