

MOUNT RILEY PINOT NOIR 2016

WINEMAKERS NOTES:

The 2016 growing season was very dry with warm conditions and the just on average temperatures meant relatively leisurely vine growth. Flowering was notable for being very successful with more than usual number of berries; however, slow to finish due to some cooler nights. A few solid rain events saw the vines catch up and harvest commenced as usual but with slow steady ripening.

Meticulous picking decisions were required in order to retain the vibrant fruit flavours and natural acidity for which Marlborough is famous for.

Our 2016 Pinot Noir is a blend sourced from multiple vineyard sites throughout the Wairau Valley in Marlborough. Diversity of grape source and clonal material allowed us to make a complex and complete wine with great fruit character and depth of flavour. Grapes were cold soaked, fermented in small parcels and aged for nine months in French barriques.

TASTING NOTES:

Colour Mid-red with garnet and ruby hues.

Bouquet A real mix of aromatics with more red fruit influence than usual with plenty of cherry, plum and floral along with hints of dried herb.

Palate An approachable, elegant wine with soft tannins, delicious bright red fruit flavours and great length of flavour.

Drink Drinking well now and up to 2021. Great as an aperitif or with chicken, salmon, game, red meat or pasta.

ACCOLADES:

2016 Vintage just released, previous vintages of this wine poured on Air NZ, Cathay Pacific business class, British Airways business class and Virgin Atlantic business class

2015: Silver Marlborough Wine Show, 3.5 stars Bob Campbell M, 88 points Wine Spectator

TECHNICAL INFORMATION:

Grape variety: 100% Pinot Noir

Origin: Marlborough, NZ

Alcohol: 13%

RS: <1 g/L

TA: 5.8 g/L

Bottle Barcode: 9419663017996

Case Barcode: 19419663017993

