



Hāhā 2017 Marlborough Pinot Noir

Variety

Pinot Noir.

Colour

Garnet red in colour.

Aroma

A beautifully aromatic Pinot Noir, with cherry, plum and spice notes.

Palate

Black fruit flavours combine with rich savoury characters, a silky smooth texture and long finish.

Analysis

Alcohol	13%
pH	3.48
Titratable Acidity	5.6 g/l
Residual Sugar	<1 g/l

Vineyard

The grapes are hand picked from idyllic vineyards in the Awatere Valley and Upper Wairau Valley, Marlborough, New Zealand. The soils are ancient river beds with free draining stony soils and silty clay loams.

Viticulture

Vertical shoot positioned trellis was used with cordon spur pruning, providing an average of 4 tonnes per acre. 35% French Oak barrel aged, total maturation was for 10 months.

Vintage

A warm summer punctuated by stints of wind and rain, resulted in good flavour development and structure.

Food Matching

This wine is perfect with duck, roast lamb and spicy chorizo dishes.