

2018 Marlborough Pinot Noir

Elegant, juicy and vibrant best sums up this Pinot Noir. Beautifully aromatic and silky smooth, this Pinot is perfectly matched with tender new season lamb chops on the barbeque.

Colour:

Garnet red.

Aroma:

An elegantly fruited wine showing spiced cherry, strawberry, mixed spice and toasted nut characters.

Palate:

The palate is juicy and wonderfully rounded, delivering succulent fruit flavours together with subtle spicy complexity and savoury notes, finishing long and smooth.

Winemaking & Viticulture:

Grapes were harvested from vineyards in the Awatere and Upper Wairau Valley's in Marlborough, New Zealand. A mix of free draining stony soils and silty clay loams, the vineyards are situated in ancient river beds. In what was described as a challenging vintage, warm summer days followed by cool nights and

careful timing with harvest dates resulted in good flavour development and structure.

Cold soaked prior to temperature controlled fermentation, in a mixture of stainless steel tanks and oak barrels.

Wine Analysis:

Alcohol 13 % v/v

Residual sugar <1 g/L

Acidity 5.2 g/L

pH 3.66

Food Match:

This wine is perfect with tender new season lamb and spicy chorizo dishes.



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