

2022 Marlborough Pinot Noir

A vibrant, juicy and aromatic Pinot Noir. Silky smooth, and full-bodied, this Pinot Noir is a fantastic match with lamb, beef or venison, or equally a fillet of salmon.

Colour:

Light garnet red.

Aroma:

An aromatic Pinot Noir with red berry, cherry and underlying savoury characters.

Palate:

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

Winemaking & Viticulture:

Vintage 2022 provided the warmest weather on record in New Zealand. This along with favourable rain post-flowering set up a fantastic fruit crop for our 2022 wines. An early and compact harvest coupled with hard work allowed our talented winemakers to produce fabulous wines that rival the last two years vintages with well balanced flavour and acidity.

Grapes were harvested from vineyards in the Wairau Valley and Awatere Valley in Marlborough, New Zealand.

The juice was cold soaked prior to temperature controlled fermentation, in a mixture of stainless steel tanks and oak barrels. With minimal intervention and fining, this wine was matured on oak for 8 months prior to filtering and bottling.

Wine Analysis:

Alcohol 12.5 % v/v

Residual sugar <1 g/L

Acidity 5.5 g/L

pH 3.56

Food Match:

Beautiful with rich and flavourful game dishes.



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