

STANROCK

MARLBOROUGH



SEASONAL CONDITIONS:

The 2012 was the coolest season we have experienced in our 10 years in the Awatere Valley, resulting in our latest-ever harvest. It was compounded by poor weather during flowering in December leading to exceptionally low fruiting levels. Fortunately, with a fine Indian Summer and a late burst of heat all the way into April, and virtually no rain, we ripened the fruit with some great flavour development on the vines. The grapes were hand harvested by Bridget and I, and our small team of willing helpers.

FOOD Match with tender Lamb, Duck, chicken, strong seafood such as Salmon, and Tapas such as chorizo, patatas bravas., pimientos asadas.

TASTING NOTES: PINOT NOIR 2012

OUR **STANROCK MARLBOROUGH Pinot Noir 2012** is a fruit driven pinot noir, a full palate of red-black plums and some sweeter red berry fruits. The affect of the oak is subtle and noticeable, giving the wine balance, depth and structure.

Variety: 100% Pinot Noir, Clones 667, 777, 115, Single Estate, Awatere Valley, Marlborough.

Vinification: The hand picked fruit was carefully de-stemmed and then gently tipped into the open top fermenter, a portion of whole bunch fruit was included in the centre of the tank. Fermentation was by naturally occurring yeasts indigenous to our vineyard, and then the fruit was held on cold soak for 4 days prior to letting it warm up for fermentation. Again the fruit was soaked for 3 days after ferment ended and then gently pressed off, where it was put to French barriques. We use a combination of 2 French coopers for the oak, Sylvain and Mercurey. The wine spent 10 months in barrel before it was prepared for bottling.

Cellaring: This wine is ready to drink now and can cellar for up to 5-8 years.

Serving Temperature: Ideally 17-20°C

Technical Analysis

Harvest Date: 26th April 2012. Bottled Date: 13th March 2013. Brix at harvest: 25.1%. T/A6.4g/L RS:0g/L Alc 13.5%