

FOUR HAWK DAY

Marlborough Pinot Noir 2013

VARIETY: Pinot Noir

REGION: Marlborough

STYLE: Dry

VINEYARD: The fruit was produced on our family vineyard in the foothills of the Waihopai Valley in Marlborough, New Zealand's premier wine producing region. Vines are low cropped with only two canes to get the best expression of exuberant Marlborough Pinot Noir fruit characteristics. It is made entirely from premium Pinot Noir clones 115 and 5.

VINIFICATION: The grapes were hand-picked, destemmed and fermented in a traditional open top fermentor, before oak barrel aging for 10 months.

APPEARANCE: Deep cherry red hues.

BOUQUET: Aromas of raspberry and red currant combined with subtle oak undertones, fill the glass. The nose is tight and elegantly proportioned.

PALATE: The wine combines ripe berry fruit and red cherry flavours, with velvety tannins and a full bodied palate. It is dry to taste and medium-bodied, with well-balanced acidity, which carries the flavours to a soft, lingering finish.

FOOD ACCOMPANIMENTS: Enjoy with prime NZ beef, lamb and venison.

CELLARING: Drinking well immediately – or cellar 2 – 4 years.

SERVING TEMPERATURE: Room temperature

Carries Sustainable Winegrowing NZ certification.

TECHNICAL ANALYSIS:

Harvest date: 27 April 2013
Bottled date: 1 May 2014
Winemaker: David Tyney
Brix at harvest: 23.8
Alcohol: 13.1
Residual sugar: 1.1 g/L
Titrateable acidity: 6.3
pH: 3.6
Packaging: screwcap closure (12x750ml)



Landon-Lane/Janssen Family Vineyard

www.fourhawkday.co.nz Contact: jo@fourhawkday.co.nz Ph: 0800 124023 or 5724023 Mobile: 0210414368