



MARLBOROUGH WINE
LIMITED



STONE BAY PINOT NOIR 2012

VARIETY	100% Pinot Noir
ALCOHOL	13.5%
PH	3.6%
TA	4.8g/L
RESIDUAL SUGAR	<1g/L

LOCATION
Nelson Region

TASTING NOTES

Our 2012 Stone Bay Pinot Noir has been carefully selected from vineyards in Nelson. This wine has hues of bright ruby with a palate that displays flavours of raspberries and red cherries with subtle plum undertones. A well balanced Pinot Noir with good mid palate weight and length, which makes this wine very easy to drink.

FOOD MATCHING

Pan roasted duck breasts with a hint of cinnamon and a ruby red raspberry sauce with fresh salad leaves will be perfect with this delicious Pinot Noir from the South Island.

OTHER VINTAGES

Viticulture and Winemaking

The 2012 vintage in Nelson produced another excellent growing season. The cool spring was followed by a hot summer resulting in the harvest being earlier than last year. Autumn rainfall was only 60% of average, meaning that disease pressure was kept to a minimum. Fresh cool nights and sunny cloudless days meant we were able to harvest the fruit at optimum flavour ripeness in early April. The majority of fruit came from vineyards cropped at low levels. Grapes were machine harvested early in the morning to preserve their flavour, then destemmed and lightly crushed to maximise skin contact. Fermented in stainless steel tanks using selected yeast strains to preserve the inherent fruit flavours with French oak being used to enhance structure and texture. Following primary fermentation the wine was secondary fermented to convert the greener malic acid to the softer lactic acid.

Following fermentation the wine was left to mature for 13 mths before blending and preparing for bottling.

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