



WAIPARA HILLS

Waipara Valley Pinot Noir 2013



COLOUR

Garnet with purple hues.

NOSE

Earthy, juicy red berries, spice and rich cocoa.

PALATE

Sweet red fruit fills the mouth with fresh acidity and firm tannins providing structure and length.

COMMENTS

Rich in colour; dense and ripe fruit flavours fill the mouth, while the oak offers savoury and earthy notes.

VINIFICATION

Each block of fruit was fermented separately, with a 7 day cold soak followed by a 7 to 10 day ferment. Most parcels were then pressed and settled for two days before either being run to barrels or to a full tank to await malolactic fermentation later in the year.

VINEYARD REGION

Predominantly sourced from Waipara Hills' Home Block and The Mound Vineyards.

VINTAGE CONDITIONS

The cool spring slowed down the start of the season, but a warm and stable summer gave the best possible conditions for fruit and flavour development. Some rain at the start of the harvest period slowed things down, but didn't affect the overall quality.

WINE ANALYSIS

ALC: 13.5%

ACIDITY (TA): 7.4 g/L

pH: 3.55



Waipara

SERVE: At room temperature in a large glass.

FOOD MATCH:

Smoked wild salmon with grilled asparagus spears.



WINEMAKER
SIMON MCGEORGE

