

# STONEBURN

NEW ZEALAND

## MARLBOROUGH PINOT NOIR 2019

### Technical Details

Harvest Date: March & April 2019  
Alcohol: 13.0%  
Total Acidity: 5.92 g/l  
Residual Sugar: 2.6 g/l  
Bottling Date: December 2019  
Fruit Source: 100% Wairau Valley

### Winemaker's Notes:

This Pinot Noir has a beautiful deep cherry red colour with distinct blackcurrant and plum aromas and hints of Christmas cake spice underneath. The palate is juicy, rich and has subtle toasty vanilla French oak flavours to produce a delicious medium body pinot.

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### Vintage Conditions

The 2019 growing season was very warm and caused drought conditions in some parts of Marlborough. As our vineyards have good water security, we were able to avoid any issues arising from water stress. The vintage itself was very enjoyable. The rain stayed away, allowing us to pick the grapes at optimum ripeness. Quality will be very high across all varieties from the 2019 vintage.

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### Vinification

Picked at optimum ripeness, the fruit was fermented in our purpose built stainless steel tanks. The must was left to cold soak for up to 5 days before the primary fermentation started with a chosen yeast. The ferment was pumped over twice a day with temperatures of up to 32 degrees being reached to extract the colour and tannins for the backbone of the wine.

Once it had finished ferment it was pressed off skins and the resulting wine was transferred to French oak barrels to age for 8 months.

