

STONEBURN

NEW ZEALAND

MARLBOROUGH PINOT NOIR 2021

Technical Details

Harvest Date:	March 2021
Alcohol:	13.9%
Total Acidity:	4.8
Residual Sugar:	Dry
Bottling Date:	Nov 2021
Fruit Source:	100% Wairau Valley

Winemaker's Notes:

This Pinot Noir exhibits raspberry fruit aromas leading onto wild berry characters. The wine shows a rich and smooth palate with silky tannins which lead to a balanced finish.

Vintage Conditions

At the start of the growing season, we had several frost events affecting isolated areas in Marlborough. During flowering there was a cold spell of weather, which had a significant effect on the region's fruit set. While this affects the yield, it can help promote concentration of aromas and flavors in the grapes. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions to pick at optimum ripeness.

Vinification

A portion of the fruit was hand-picked and was plunged in small open vats until completion of ferment. The remainder of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over once a day with temperatures of up to 32 degrees being reached to extract the colour and tannins for the backbone of the wine.

The wine was pressed off just before completion of fermentation and transferred into oak where it aged in one and two-year-old French oak barriques for eight months before being blended and bottled.

