

# STONEBURN

NEW ZEALAND

## MARLBOROUGH PINOT NOIR 2014

### Technical Details

Harvest Date	March & April 2014
Alcohol	13.0% Alc./Vol.
Total Acidity	6.2 g/l
Residual Sugar	1.0 g/l
Bottling Date	March 2015
Fruit Source	100% Wairau Valley, Marlborough, New Zealand

### Winemaker's Notes

This Pinot Noir has medium body with strawberry and black cherry fruit aromas. The palate combines the flavours of black cherry, spice and subtle French oak to produce a soft full wine.

### Vintage Conditions

The 2014 vintage was the warmest vintage of the last twenty years meaning excellent bud burst and fruit set. Intense flavours across all varieties arrived early. Cropping levels were the talk of the vintage. The vineyard team recognised early that larger crop levels were looming and were able to manage the crop to acceptable level. Rain threatened late during harvest but great planning meant all fruit was safely in the winery before the rain arrived.

### 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 twice a day with temperatures of up to 32 degrees being reached to extract the colour and tannins for the backbone of the wine. A percentage of the ferment was transferred to barrels to complete the fermentation in new oak. The remaining components were aged in one and two year old French oak barriques for ten months before being blended. The wine was given a light egg white fining before being bottled.



### Awards

**4 STARS** - Sam Kim, Wine Orbit, May 2016

*"The wine shows attractive fruit flavours with gentle savoury complexity, showing dark berry, smoked meat, clove and toasted nut characters. It is ripe and silky on the palate, and offers tasty fruit flavours with subtle earthy mushroom notes. At its best: now to 2017."*