

# STONEBURN

NEW ZEALAND

## MARLBOROUGH PINOT NOIR 2015



### Technical Details

Harvest Date	March & April 2015
Alcohol	13.0%
Total Acidity	5.5 g/l
Residual Sugar	0.37 g/l
Bottling Date	March 2016
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

A cool spring with a number of late threatening frosts meant a nervous start to the growing season but summer was one of the driest on record. The conditions were perfect for the ripening and development of the fruit. This resulted in excellent fruit quality but with lower than average yields. Harvest went by seemingly without the hype or tempo of other years – the good conditions during this period ensured fruit was harvested at optimum maturity.

### 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

*This is a new release wine so watch this space!*