



the **DARLING**

MARLBOROUGH

PINOT NOIR
2012

NEW ZEALAND WINE

Viticulture

The grapes were sourced from three organic vineyards in Marlborough, located in two sub regions of the Wairau Valley. The Southern Valleys and the Upper Wairau region of Fareham Lane. The vines were low yielding giving great concentration.

Winemaking

The grapes were picked early April. They were destemmed to separate fermenters which included 10% whole bunches to add complexity.

The grapes were cold soaked for 5 days and indigenous yeasts were used for fermentation.

The ferment was plunged by hand (Chris Darling and Bart Arnst' actual hands) to keep the softness and texture of the wine.

The wine was pressed off into one year old oak where it was matured until bottling in Jan 2013.

Analysis

Alc 13.0%, pH 3.55, Acidity 5.6 g/L, Residual Sugar Dry

Tasting Notes

This wine has been made in an old world style with minimal intervention. It is soft with great texture and has flavours of dark cherry, aniseed and plums. A refined mid palate, with fine tannins and great length of flavour.

This wine will drink well anytime complementing red meats and cheese.

Drink now and until 2021

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

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