

# esk valley.

## MARLBOROUGH PINOT NOIR 2018

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### VINEYARD

The fruit for this wine is from the upper Awatere Valley and the Southern Hills sub-region of the Wairau Valley. The soils are a mix of stony river gravels, glacial deposits and heavier clays. The vines are on an upright shoot positioned trellis and managed to produce low yields. Shoot thinning, bunch thinning and leaf plucking are all undertaken in the pursuit of quality.

### WINEMAKING

The fruit was destemmed and soaked before fermentation in open-topped fermenters with hand plunging employed to gently extract tannin and colour. When dry the wine was pressed to both tank and barrel for malolactic fermentation. The wine was then aged in French oak barriques of which 14% were new for 11 months before blending and bottling.

### WINEMAKER'S COMMENT

This is an elegant and complex style of Marlborough Pinot Noir. It exhibits aromatics and flavours of red fruits including cherry and plum with notes of herbs and liquorice. With its subtle oak influence, this is a fruit forward style and a fine match with food.

### FOOD MATCH

Enjoy with a wide range of meat and game dishes including duck, salmon and tuna

### IDEAL DRINKING

2019 - 2022

### TECHNICAL DETAILS

Varieties: Marlborough Pinot Noir  
Oak use: 11 months French oak - 14% new  
Alcohol: 13.5%  
pH: 3.71  
Total Acidity: 5.33g/L  
Residual Sugar: 0.0g/L



Contains sulphites. Suitable for gluten free diets.  
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