Collectables Pinot Noir 2015, Marlborough NZ

WINEMAKER'S COMMENT

A rich bouquet of sweet dark cherry and a hint of chocolate with underlying smoky, earthy tones. The palate shows delicate layers of red fruits and savoury characters, balanced with gentle acidity and fine tannins. This wine is well structured making it ideal to pair with food.

VINEYARD

Grown in European style high density planting using top quality Burgundy clones. Shoot and fruit thinned to ensure good ripening and development of flavours and tannin.

Certified Organic by BioGro New Zealand.

Our commitment to organics allow the vineyard's unique characters to be expressed due to less outside influences such as sprays and fertilizers. Depth of flavour and mouthfeel has improved as the vines become more self-sufficient and naturally balanced.

HARVEST & WINEMAKING

Handpicked and then chilled overnight at 2°C to preserve delicate flavours. The cold fruit is de-stemmed and crushed into open top fermenters. Naturally fermented by the vineyard's wild yeasts and aged for 9 months in high quality French barriques.

ANALYSIS

alcohol 14.0% total acidity 5.0 g/l residual sugar dry





WALNUT BLOCK

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