



BLACK LABEL MARLBOROUGH PINOT NOIR *2007*



Fruit of exceptional ripeness and flavour was harvested from our Stone Creek Vineyard producing a wonderful classic Marlborough Pinot Noir.

Aromas of black cherries with underlying Black Doris plums and vanilla beans take a sensual journey along the nasal passage.

A silky palate envelopes the tongue like a satin sheet. Cherries predominate with subtle earthy forest floor, truffle and mushroom notes creating interest.

A long smooth finish completes the experience, leaving the taster relaxed and content, yet craving more.

A wine of passion for passionate people. Enjoy with roasted red meats. May be cellared for 4 – 6 years.

Grape Varieties:	Pinot Noir
Region:	Marlborough
Wine Analysis:	Date of Harvest 27/03/07 – 31/03/07
	Brix at Harvest 24 – 25°
	Fermentation Open top fermenters
	Maturation French barriques
	Malo-lactic 100%
	Bottling Date 13/11/08
	Alcohol Volume 12.9%
	Residual Sugar 1.6 g/L
	Acidity 6.8 g/L
	pH 3.28