



STONE CREEK

MARLBOROUGH PINOT NOIR 2006



Ruby red in colour with a fragrant nose of strawberry, cherry and black olive.

The palate shows nice delicate fruit with the strawberry and cherry coming to the fore with the black olive mingling subtly. Soft fine tannins with a hint of toasty oak characters round out the mouth feel.

Light to medium bodied, this wine is best enjoyed with lighter dishes such as Italian or vegetarian meals.

Under screw cap, this may be cellared for approximately five years from the bottling date to develop Pinot Noir's characteristic earthy attributes.

Grape Varieties:	Pinot Noir	
Region:	Marlborough	
Wine Analysis:	Date of Harvest	21/03/06 – 03/04/06
	Brix at Harvest	22 – 24°
	Fermentation	Red fermenter
	Maturation	French oak and stainless steel
	Malo-lactic	100%
	Bottling date	29/04/08
	Residual Sugar	4.6 g/L
	Alcohol Volume	12.8 %
	Acidity	6.2 g/L
	pH	3.28

For Orders within New Zealand, Call Freephone 0800 MORTON (667 866)

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