



WHITE LABEL MARLBOROUGH PINOT NOIR 2008

Fruit sourced from our Stone Creek vineyard, Rapaura, has been expertly moulded into a well rounded, approachable Pinot Noir.

Aromas of black cherry, cranberry, raspberry, strawberry, dark-chocolate and subtle herbal notes present themselves assertively.

On the palate, blackcurrants and cranberry predominate, with notes of iced-tea, tobacco leaf and cocoa. Medium bodied, and lengthy, it is well suited as a pairing to tomato-based pasta and tangy cheeses.

May be cellared for up to five years from bottling date.

Grape Varieties:	Pinot Noir
Region:	Marlborough
Wine Analysis:	
Date of Harvest	26-29 March 2008
Brix	24°
Fermentation	Stainless Steel
Maturation	1yr & seasoned oak – 11 months
Malolactic	100%
Bottling Date	6/11/09
Alcohol Volume	13.5%
Residual Sugar	7.5 g/L
Acidity	5.4 g/L
pH	3.62