

# Vicar's Choice Pinot Noir

A vibrant, fruity, medium-bodied Pinot Noir with a round, soft, full palate dominated by cherry notes and hints of plum and redcurrant.

**Winemaker:**

Matt Thomson

**Colour:**

Bright ruby red.

**Aroma:**

Lifted aromas of black cherries, currants and plums. Lifted floral notes also appear integrated with savoury mushroom and toasty oak characters.

**Palate:**

A vibrant, fruity, medium-bodied Pinot Noir with a round, soft, full palate dominated by cherry notes and hints of plum and redcurrant. This wine has well balanced acidity, supple tannins and lingering flavours. New and old French oak provide savoury flavours on the palate.

**Ageing Potential:**

This wine is drinking well now and patient cellaring will be rewarded during the next two to three years.

**Winemaking:**

Fruit for this wine was sourced from several low cropping vineyards in the Ure Valley, Omaka Valley and Rapaura area. The fruit was picked at optimum ripeness and carefully transported to the winery for de-stemming and must chilling to small open top stainless steel fermenters.

Each batch of fruit was cold soaked for four to five days to help extract maximum flavour and to enhance colour stability. A mixture of indigenous and cultured yeasts were employed to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to six times daily. At dryness each batch was pressed to tank and then racked off gross lees before being inoculated for malolactic fermentation. Ageing of each batch took place in a mixture of oak and stainless steel for eight months on lees before being assessed, blended, stabilized, lightly egg white fined and then prepared for bottling.

**Wine Analysis:**

Alcohol 13.0%, Titratable Acidity 6.3g/litre, Ph 3.51

**Food suggestions:**

Enjoy on it's own or match with chicken, lamb or salmon.

**Recent Endorsements:**

New release.

