

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
14.00%

pH
3.73

Total Acidity
5.1 g/l

Drinking Window
2024 - 2030

Tasting Guide
A B **C** D E
Light Medium Full

Tasting note printed
27/12/2024

Attorney Organic Pinot Noir

2019 6x75cl

Winemaker Notes

This broody, dense Pinot Noir has heady aromas of coffee beans, dried herbs, and freshly picked black cherries. On the palate, the smooth rounded cocoa tannins are balanced by the youthful acidity and subtle hints of toasty oak.

Vineyard

A north facing block on the dry eastern foothills of the Wairau Valley, planted in 2002. This sub-region receives minimal rainfall in the growing season and its deep clay soils provide perfect conditions to apply organic farming principles.

Winemaking

The grapes were 100% hand-picked and then chilled before gentle destemming. Fermentation took place in open top fermenters, after 5-7 days cold soaking, with indigenous yeasts. The wine spent 21-28 days on skins before being racked to barrel, 35% new and 65% seasoned French Oak, for 15 months maturation. The wine was bottled unfinned and unfiltered after 9 months in tank, post-oak maturation.

Vintage

Colder weather in spring led to a longer than usual flowering season, resulting in smaller bunches with tighter structure and smaller bunches. Summer temperatures were unusually mild for Marlborough, regulated by cooler easterly breezes and light cloud cover. Intermittent autumn rains slowed ripening which meant our harvest plans had to be flexible whilst we waited for dry weather periods and flavours to develop.

Food match

Grilled and Roasted Red Meats

This elegant Pinot Noir is perfect paired with turkey or lamb, or pan seared tuna

