

Walnut Block

Pinot Noir 2014, Marlborough NZ



WINEMAKER'S COMMENT

Powerful yet elegant this Pinot Noir displays aromas of dark cherry, floral, and a hint of spicy oak. Wild yeast fermentation has created a wonderful array of savoury characters and underlying earthy tones.

The silky palate shows rich red fruit flavours, savouriness and well integrated oak. Gentle acidity and fine tannins give this wine great balance and structure promising longevity. Cellaring potential – will mature gracefully over the next 8 years.

VINEYARD

Certified Organic by BioGro New Zealand

Grown in European style high density planting, using top quality Burgundy clones. The canopy is meticulously worked on to ensure even ripening, intense flavours and good tannin structure.

HARVEST & WINEMAKING

Handpicked and sorted into 15kg bins, then chilled overnight at 2°C to preserve delicate flavours.

The cold fruit is de-stemmed and crushed into open top fermenters. Fermented using wild yeast and aged for 12 months in high quality French barriques. Bottled unfiltered.

ANALYSIS

alcohol	14.0%
total acidity	4.4 g/l
residual sugar	dry



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43 Blinks Lane, Blenheim, Marlborough, New Zealand

T: +64 (0) 3 577 9187, M: +64 (0) 21 734 475, E: sowman@walnutblock.co.nz

www.walnutblockwines.co.nz



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