

# DURVILLE

## MARLBOROUGH PINOT NOIR 2018

### TECHNICAL NOTES

#### VARIETY

100% pinot noir.

#### GRAPEGROWERS

The Hammond, Lissaman, Wilson, Johns and Waghorn families.

#### LOCALITY

48% Wairau Valley, 24% Awatere Valley and 28% Kekerengu Coast, Marlborough, New Zealand.

#### SPECIFICATIONS

Alcohol	13 %
Residual sugar	<1 g/l
Total acidity	4.4 g/l
pH	3.89

#### HARVEST DATE

Between 8th March and 15th March, 2018.

#### BOTTLING DATE

20th March, 2019.

### WINEMAKER'S NOTES

#### CLIMATE

The 2017-2018 growing season was the warmest since the first grapes were planted in Marlborough in 1973. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

#### SOILS

Free-draining silty loam terraces, some with limestone, and loess-based clay slopes.

#### VINE MANAGEMENT

Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

#### WINEMAKING

The fruit was largely hand-picked, with a small portion machine picked at night, then de-stemmed into fermentation. A warm fermentation over 5 days followed, using wild and selected yeast with frequent punch downs of the 'cap', followed by a gentle pressing. The use of some new French oak barrels has added subtle nuances of spice and smoke.

### TASTING NOTES

#### AROMA/BOUQUET

Black and red cherries, forest fruits and spice.

#### PALATE

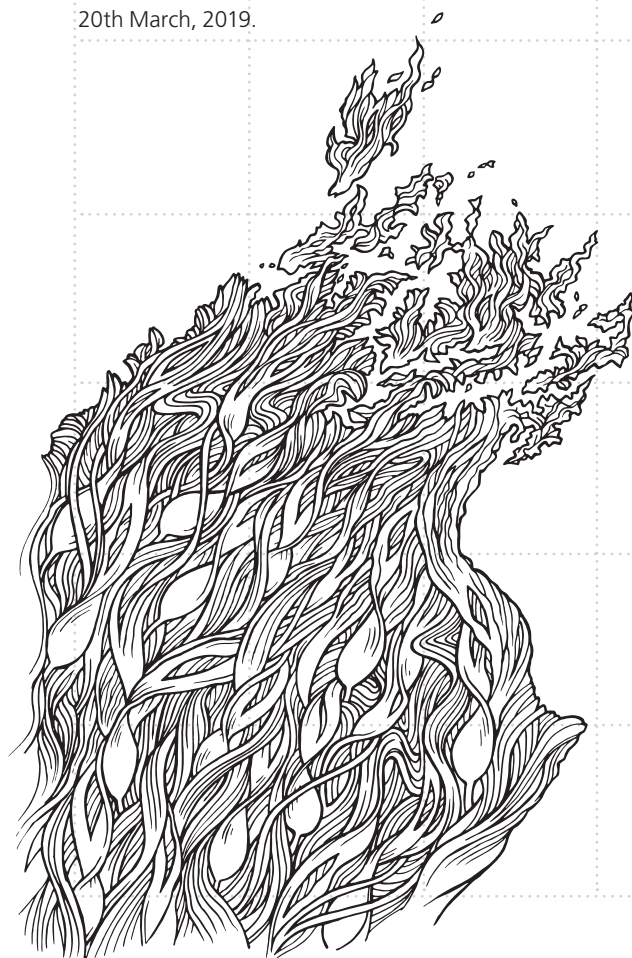
Full-bodied, with cherry and plum flavours, a silky texture and a long, dry finish.

#### FOOD PAIRING

Duck, lamb and venison as well as roasted vegetables and dishes with tomato, pomegranate or tamarind.

#### SERVING TEMPERATURE

Mild room temperature.



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