



V I N T E R R A

WINE OF WAIPARA VALLEY / NEW ZEALAND

2017 / PINOT NOIR

TASTING NOTES

Aromas of raspberries, plum, floral and mixed spice. Green coffee beans, leathery notes and cedar wood hint to oak complexities.

The palate is juicy and rounded with bright acidity and drying finish. This wine is perfect enjoyed with lighter red meat dishes or hearty pork and chicken dishes. It is equally good served slightly chilled on a warm day.

ALL OUR FRUIT COMES FROM
VINEYARDS FULLY ACCREDITED
WITH SUSTAINABLE WINEGROWING
NEW ZEALAND.

In all aspects of our winemaking we are looking to minimise our impact on the environment and protect the land for future generations of wine.

WINEMAKER'S NOTES

The 2017 Vinterra Pinot Noir is made from grapes grown on the limestone-derived clay soil that cover the majority of the valley floor and hillsides. These soils are free-draining and moderately infertile. They add density and savoury character to the fruit and tend to produce light, supple wines.

The fruit underwent a 3 day cool soak period in open top fermenters before yeast was added to initiate ferment. The cap was hand plunged daily. After 21 days on skins the wine was gently pressed before malolactic fermentation and four months oak maturation. The wine was then blended prior to filtering and bottling.

TECHNICAL ANALYSIS

3.49 pH

12% Alcohol

5.9 g/L Total Acid

VINTERRA, THE WINE OF THE LAND

