



LAGOON HILL



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WINE	PINOT NOIR
VARIETIES	100% Pinot Noir, Burgundy clones
VINTAGE	2015
APPELLATION	Marlborough, New Zealand
ANALYSIS	<p>Alcohol 13.5 %</p> <p>T.A 5.1 g/L</p> <p>P.H 3.71</p> <p>R.S < 1 g/L</p>
VINIFICATION	Some hand picked and some machine harvested. The grapes were destemmed to open-top fermenters, aiming to retain a high percentage of whole berries. After a period of cold maceration they were inoculated and fermented warm with regular plunging to extract fine tannins and avoid over-extraction. The wine was then pressed off skins and matured in barriques for ten months.
TASTING NOTE	The Lagoon Hill Pinot Noir is made with a largely hands-off approach. This has produced a wine which shows flavours typical of the variety and is smooth and elegant on the palate. It has depth, intensity, balance and volume along with the vibrant fruit characters that Marlborough wines are known for.
WINEMAKER'S NOTE	The 2015 Lagoon Hill Pinot Noir is made from grapes from two sites that display complimentary characteristics in terms of flavour and tannin profiles. Handling through the winemaking process has been gentle to showcase the excellent cherry and ripe fruit flavours that Marlborough develops, backed up with more complex characters. There is the elegance, finesse and fine tannin on the palate that good Pinot Noirs should have.
FOOD PAIRING	Venison or lamb dishes. Smoked salmon.

