



LAGOON
HILL

LAGOON HILL PINOT NOIR 2016 MARLBOROUGH

TYPE OF WINE: Red

VARIETAL COMPOSITION:

Pinot Noir, Burgundy clones

VINEYARD SOURCE: Upper Awatere Valley, Wairau Valley and Ward

ALCOHOL CONTENT: 13%

RS: Bone dry

WINEMAKING: Pinot Noir was harvested from three distinct sub-regions in

Marlborough. 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.

WINEMAKER: Louis Vavasour, Andrew Parley

FARMING PRACTICES: Sustainable

SOILS: Clay / Loess; alluvial river stone terrace

IDEAL SERVING TEMPERATURE: Serve cold

PRODUCTION VOLUME: 3,000 cases



The 2016 Lagoon Hill Pinot Noir is made from grapes from three distinctive sites within Marlborough, each offering a unique flavour and tannin profile. 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.