

LAGOON HILL

LAGOON HILL MARLBOROUGH PINOT NOIR, 2013

VITICULTURE

Some handpicked and some machine-harvested, the grapes were de-stemmed 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. It had only a coarse filtration before bottling.

WINEMAKING

The 2013 Pinot Noir is made from grapes from two sites that display complementary characteristics in terms of flavor and tannin profiles. Handling through the winemaking process has been gentle to showcase the excellent cherry and berry-fruit flavors that Marlborough develops, and to keep the elegance and finesse on the palate that good Pinot Noirs should have.

TASTING NOTE

The gentle hands-off winemaking approach has produced a wine that shows flavors typical of the variety and is smooth and elegant on the palate. It has balance and volume along with the vibrant fruit characters that Marlborough wines are known for.



89 POINTS - WINE SPECTATOR

“Wild strawberry flavors are fresh, plush and spicy, with a whiff of cigar box, cedar, black tea and fresh earth notes. Generous, concentrated and complex on the finish. Drink now through 2025. 750 cases made.”

