



**TL WINE CO**

# TABLELANDS

<b>WINE</b>	PINOT NOIR
<b>VARIETIES</b>	100% Pinot Noir, Burgundy clones
<b>VINTAGE</b>	2013
<b>APPELLATION</b>	Marlborough, New Zealand
<b>ANALYSIS</b>	Alcohol 13.1 % T.A 5.1 g/L P.H 3.70 R.S Dry
<b>VINIFICATION</b>	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. It had only a coarse filtration before bottling.
<b>TASTING NOTE</b>	The Tablelands Pinot Noir is made in gentle way with a largely hands-off approach. This has produced a wine which 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: attractive plum, cherry, and spice.
<b>FOOD PAIRING</b>	Venison or lamb dishes. Smoked salmon.

