



tablelands

TABLELANDS PINOT NOIR 2015

MARLBOROUGH

Type of wine: Red

Varietal composition: 100% Pinot Noir (Burgundy clones)

Alcohol content: 13.4% vol.

TA: 5.1 g/L

pH: 3.68

Winemaking: The grapes were destemmed into 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 tank and barriques for ten months.

Winemaker: Andrew Parley

Farming practices: Sustainable

Bottling Date: February 11, 2016

Soils: Alluvial river stones

Ideal serving temperature: 59°F- 64°F

Some wines show many faces and so is true for this wonderful Pinot Noir. In its youth, the wine is exhilaratingly fresh with infinite facets of crimson rhubarb, garnet cranberry and bright hibiscus. With age the wine reveals another personality all together. Earthier notes emerge in the background, bringing to mind the smell of cool black soil. However, taking center stage is a soulful bouquet of dried rose, freshly brewed chicory coffee and warm slices of toasted bread slathered in wild cherry preserves. Overall the experience is as if your mouth has been magically transported to the kitchen of some wonderfully rustic farmhouse on an autumn morning. If there ever was a "Breakfast Pinot" this would be it!



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