



tablelands

TABLELANDS PINOT NOIR 2016

MARLBOROUGH

Type of wine: Red

Varietal: 100% Pinot Noir
(Burgundy clones)

Sub-regions: Wairau and Awatere
Valleys, and Ward

Alcohol content: 13.4% vol.

TA: 5.1 g/L

pH: 3.62

Winemaking: Parcels individually destemmed into small open-top fermenters, aiming to retain a high percent of whole berries. After a period of cold maceration they were inoculated and fermented warm with regular hand plunging to extract fine tannins and avoid over-extraction. The wine was then pressed off skins and matured in used barriques for 10 months.

Winemaker: Andrew Parley

Farming practices: Sustainable

Soils: Clay / Loess; alluvial river stone terrace

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! Drink with good food and good friends.

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