

## Following a period of cold soak for five days, this Pinot Noir was fermented and gently worked, especially at the peak of ferment to preserve fruit and build supple texture. Aged without any oak

Variety:	Pinot Noir
Region:	Marlborough
Food match:	Duck and lamb dishes,
	or an antipasto meat platter
Cellaring:	5 years
RS:	Dry
Alcohol:	13 %
pH:	3.70
TA:	5.2 g/L

