

Mariner Vineyards Nelson 2016 Pinot Noir

~ Limited Release ~

This wine is made from a selection of Nelson grapes from the Upper Moutere region. The result is a full bodied wine that has layers of fruit flavours that are associated with the different soil types and climatic conditions of each individual block. Made from clones 777, 5, able, Mariafeld, 667, 115 and others.

Vintage Conditions: The early growing season was mild and the summer dry and warm. Ripening was as expected in early to mid April.

Harvest Date: Early to mid April 2016

Vinification: Grapes are destemmed, crushed and fermented in one tonne batches. A combination of native yeasts and introduced yeasts are used to add flavour profiles that can be interesting. Fairly warm ferments followed by oak aging on French oak for about 9 months.

Bottling Date: Mid 2017

Alcohol: 14.0%

pH: 3.5

Acid: 5.8g/l

Residual Sugar: 1.0g/l

Colour: Dark red cherry

Bouquet: Cherries and strawberry with hints of sweet, vanilla oak and Mocha.

Palate: Good structure and length with mouth filling richness of berry fruits and sweet, smoky oak.

Packaging: 12 x 750 ml with Screwcap closures.