

# Herringbone Hills Marlborough Pinot Noir 2010

## INTRODUCTION

Herringbone is a geological formation of hills bordering our vineyard. Their profile of undulating patterns either side of a central ridge line was caused by water flowing down the slopes and carving through the earth over thousands of years. These hills lie to the west of our vineyard and run parallel to the Waihopai River in Marlborough, New Zealand's most respected wine region.

## HARVEST / WINEMAKING

The grapes for this wine were sourced from a single vineyard situated in the Southern Valleys area within Marlborough, right where the Wairau and Waihopai rivers meet.

The vineyard is planted on alluvial soils that are much older than other parts of Marlborough. The leaching of soil's nutrients over many thousands of years results in lower natural fertility and the low vigour, low yielding Pinot Noir vines deliver fruit with an ideal balance of ripeness, intensity and acidity.

The inland Marlborough climate, with its warm days and very cool nights produces a riper, richer expression of the region's iconic Pinot Noir.

Grapes from targeted parcels within the estate were machine harvested in early April. At the winery the Pinot Noir fruit was destemmed, crushed and gently pressed off. The aromatics are accentuated by fruit from the younger and more vigorous parcels that show the typical intense Marlborough strawberry and ripe cherry characters. Early and later picks of the blend components also contributed to the fusion of primary fruit and savoury aromas. Fruit was destemmed but not crushed and transferred by gravity to tank for cold soak and followed by fermentation and skin contact of 10-15 days. Malolactic fermentation was started in tank and a portion of the blend was kept in tank to retain primary fruit characters. The oak regime on the balance of the blend consisted of 10% new and 90% older fine grained French barrels for 6 months.

## TASTING NOTE

The Pinot Noir grapes selected for this wine come from our vineyard at the base of these hills; delivering delicious ripe berry fruit flavours that Marlborough is famous for with style, elegance and finesse.

## TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	13.0
Titrateable acidity (as Tartaric acid) (g/L)	5.1
pH	3.3
Total sugars (g/L)	2.0

