

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



## TE WHARE RA 2016 PINOT NOIR

All winemakers are a bit obsessed with Pinot Noir, because it is the most challenging variety to grow and to make and very unforgiving of mistakes. For our style of Pinot Noir we prefer the flavour profiles from the southern side of Marlborough. These soil types are much older than the Wairau flood plain and have lower fertility and a much higher clay component which gives the wines more depth and structure.

This 2016 release is a blend from two vineyards – our TWR home block and a small, hillside Omaka Valley block – Rawiri which is owned by our dear friends – Dave and Chris Eatwell. We were very excited to be able to procure some fruit from the Rawiri block as we have seen the quality it has produced over a number of years. 2016 was a stellar vintage in Marlborough which is typified by the resultant blend. It has great fruit weight and power, with the depth of flavour and complexity. The wine has a great approachable fleshiness but also the line and length for some serious cellaring.

**Winemaking:** All fruit for this wine was hand-picked, hand-sorted then destemmed and berry sorted as to ensure that only pristine, perfect Pinot berries make it into the fermenters. Gently transferred to small one tonne open fermenters, hand plunged up to 3 times daily. Some parcels small % whole bunch. Cold soak for 7-8 days, 5-7 day ferment, up to 14 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. In oak for 11 months – all French oak, various different coopers, 30% new, balance in older oak.

**Wine:** This Pinot Noir exhibits gorgeous, fragrant notes of ripe strawberry and omega plum with hints of baking spice, mocha, and some complex savoury undertones. The fleshy, silky tannins combine with vibrant flavours of omega plum and strawberry. The palate has serious weight and flows from fruit purity into more savoury and complex flavours. The wine has great fleshiness and depth and finishes with a lingering persistence of fruit, fine tannin and well integrated oak. Bottled un-fined and with minimal filtration.

**Vintage:** 2016 was a text book summer in Marlborough with very even ripening and the resultant wines have great concentration and fleshiness and fine, ripe silky tannins. We started picking slightly earlier than usual and the harvest was very evenly spaced with no wet weather pressure. This 2016 Pinot Noir is enjoyable to drink now and will also benefit from careful cellaring for 3-7 years.

### TECHNICAL DATA

<b>Fruit Source:</b>	TWR home block (8 clones) & Rawiri (4 clones)	<b>Harvest Date:</b>	TWR 15th & 20th March - Rawiri 1st April 2016
<b>Clone:</b>	Clones 113, 114, 115, 667, 777, 10-5, Abel and CI- 5	<b>Residual Sugar:</b>	Dry
<b>Variety:</b>	Pinot Noir	<b>Production:</b>	786 cases

Alc 13.0% vol      pH 3.60      TA 5.0g/L