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TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5096

TE WHARE RA 2016 CLAYVIN PINOT NOIR SINGLE VINEYARD 5096

This is our first release of a Pinot Noir we have made from the esteemed Clayvin vineyard, and we have labelled it under our SV5096 designation which recognises its organic certification and its special status as one of our SV wines. We feel very privileged to be allowed to have some fruit from this very special part of Marlborough's history. The Clayvin vineyard was first established by the Eaton family in 1991 and was the first significant hillside vineyard in Marlborough. It is now under the careful custodianship of the Giesen family and is fully certified organic with BioGro NZ.

This SV5096 release will sit alongside our SV5182 wines from our home block to showcase what we can do with Pinot Noir from these two very special Pinot sites. We feel that this 2016 release showcases the best expression of the Clayvin site and the stellar quality of Pinot Noir from Marlborough in 2016.

Winemaking: All fruit for this wine was hand-picked, hand-sorted, then destemmed and individually berry sorted 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. Cold soak for 6-7 days, 5-7 day ferment, 10-14 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. In oak for 11 months – all French oak hogsheads, various different coopers, 50% new, balance in older oak.

Wine: This Pinot Noir exhibits a gorgeous perfumed fragrance of ripe raspberry and floral notes, with more brooding fruit and darker tones revealed underneath. The finely textured, silky tannins combine with vibrant flavours of ripe strawberries and omega plum with fantastic mid palate density. The palate carries onto more savoury and complex flavours and finishes with great line and length of finely grained supple tannin and well integrated oak. Bottled un-fined.

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.

TECHNICAL DATA

Fruit Source:	Clayvin Vineyard	Harvest Date:	15th March 2016
Clone/s:	Blend of 2 clones 667 & Cl- 5	Production:	65 cases
Variety:	Pinot Noir	Cellaring:	5-10 years

Alc 13.2% vol pH 3.48 TA 5.1g/L

