

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5182



TE WHARE RA 2016 PINOT NOIR

SINGLE VINEYARD 5182

All winemakers are a bit obsessed with Pinot Noir because it is challenging to grow and to make and very unforgiving of mistakes. We love the flavour spectrum of Pinot Noir from our TWR home block – red fruits to black and from complex, savoury notes to spice and back again. Our site has an ability to give us great fragrance, vibrant fruit and ripe, supple, silky tannins with great structure and length. This wine is a special selection of the best parcels from the eight different clones currently producing on our home vineyard. Year after year as the vines mature, we are seeing an increasing depth and complexity in the wines and we have chosen to showcase that with our SV Pinot Noir.

This is our fourth release of a Pinot Noir under our SV5182 designation. We feel that this release showcases the best expression of our site here at Te Whare Ra, and the stellar quality of the 2016 vintage for Pinot Noir in Marlborough.

Winemaking: All fruit for this wine was hand-picked and hand-sorted, then destemmed and berry sorted to ensure that only pristine, perfect Pinot berries make it into the fermenters. Gently transferred to small It open fermenters, hand plunged twice daily, Cold soak for 5-7 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, various different coopers, 33% new, balance in older oak.

Wine: This Pinot Noir exhibits a gorgeous perfumed fragrance of ripe raspberry, and floral notes with hints of mocha, violets, spice and some complex savoury undertones. The finely textured, silky tannins combine with vibrant flavours of ripe strawberries and omega plum. The palate carries onto more savoury and complex flavours 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 winemaker's dream season in Marlborough, characterised by a warmer and drier than average summer, and very even ripening. We started picking slightly earlier than LTA and the harvest was textbook with no weather pressure. It has resulted in very balanced, fleshy wines with great concentration and fine, ripe, silky tannins.

This 2016 SV Pinot Noir is drinking well now but we are consciously making a style that will benefit from some bottle age, so it will also develop with careful cellaring for the next 5 to 7 years from release.

TECHNICAL DATA

Fruit Source:	TWR home block (8 clones)	Harvest Date:	15 & 20th March 2016
Clone:	Clones blend of 8 clones 113, 114, 115, 667, 777, 10-5, Abel and CI- 5	Residual Sugar:	Dry
Variety:	Pinot Noir	Production:	65 cases
		Cellaring:	5-10 years

Alc 13.1% vol

pH 3.66

TA 5.0g/L

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