

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



TWRWINES.CO.NZ



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## TE WHARE RA 2018 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 – this sub-region is called the Southern Valleys or often the Southern Clays. The soil types in this area of Marlborough are much older than the Wairau flood plain, they also have much lower fertility and a much higher clay component which gives the wines more depth and structure.

This 2018 release is a blend from two BIOGRO certified organic vineyards – our TWR home block here at the winery and the Clayvin Vineyards at the top of the Brancott Valley which is owned by the Giesen Family. We were very excited to be able to procure some organic certified fruit from the Clayvin blocks as we have seen the quality that vineyard has produced in the past – this is our third season of sourcing from it and we are gaining a greater understanding of the site every year. 2018 was a strong vintage in Marlborough for Pinot Noir. This resultant blend 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 twice 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, 25% 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:** The growing season preceding the 2018 vintage was one out of the box, with the warmest December on record and a very warm and sunny January. This was followed up by the warmest February ever on record, needless to say this was a great start to the season for vintage 2018. It wasn't all smooth sailing though and there were some potential challenges as we closed in on harvest, with some more cyclonic activity in the Pacific that did bring some significant rains to the region.

But the great start to the 2018 growing season meant that we had really good flavour development quite early. This crucial element, coupled with very careful yield & canopy management, meant that our vines produced ripe flavours and that we could pick earlier than many in the region. So although 2018 was challenging for some later, cooler or heavier cropping sites, we had some of the cleanest fruit we have ever seen with harvest all completed by the first week in April. This 2018 Pinot Noir is enjoyable to drink now and will also benefit from careful cellaring for 4 to 6 years from release.

### TECHNICAL DATA

<b>Fruit Source:</b>	Te Whare Ra 67% and Clayvin 33%	<b>Harvest Date:</b>	2018; Clayvin 16th & 17th
<b>Clone:</b>	Clones 113, 114, 115, 667, 777, 10-5, Abel and Cl- 5		March, TWR 20th March
<b>Variety:</b>	Pinot Noir	<b>Residual Sugar:</b>	Dry
<b>Cellaring:</b>	4-6 years	<b>Production:</b>	588 cases

Alc 13.0% vol

pH 3.65

TA 5.0g/L