

Westbrook

VINEYARD & WINERY

Marlborough PINOT NOIR 2018

WINE FACTS

Vineyard: Wairau Valley Michael's Vineyard

Harvest Info: Clones 115/667/777, Picked March 2018

Brix at Harvest: 23.0

pH Bottled Wine: 3.6

Residual Sugar: <1 g/L

Alcohol: 13.1%

WINEMAKING

Westbrook is a boutique winery which has successfully combined four generations of traditional wine-making methods and complemented those processes with the best of modern technology. This winning combination has resulted in an adventuresome wine style that showcases the incredible depth and diversity of New Zealand's grape-growing regions, winning Westbrook Winery hundreds of accolades as well as a host of gold medals, trophies and awards for its outstanding wines.

WINEMAKER'S NOTES

Parcels of Marlborough Pinot Noir (clones 115, 667, 777) from the clay/riverstone based Wairau Valley Michaels Vineyard, were delivered to the winery in refrigerated containers. The fruit was then destemmed and crushed to small open top fermenters. One of the fermenters had a portion of stems added back to it to enhance a particular tannin profile. The ferments initiated quite quickly with indigenous yeasts and then cultured yeasts were added. The ferments were hand plunged twice daily, just to keep the caps wet and prevent over extraction. Once the caps had sunk, the free run was removed, then the skins moved to press for overnight draining, followed by gentle pressing. After settling in tank for three days the wine was racked to barrel to undergo a natural malolactic fermentation (MLF). Once MLF was complete the wines were sulfured and rested. The final assemblage was of all the componentry, including a portion of new oak (10%). The wine was racked and sterile filtered.

TASTING NOTES

Marlborough Pinot Noir from clay and alluvial soils, delicately rose perfumed with layers of bright cherry and wild strawberry. A structured palate is traced with svelte tannins and plush texture. Tight and brooding by nature, the earthen and savoury elements are poised with lingering minerality.

