



FALCONHEAD

MARLBOROUGH PINOT NOIR

2013



Aromas of bright cherry, fresh strawberry and mulberry fruit aromas with a touch of forest floor complexity. The elegant palate shows great fruit purity combined with a fine weight and balance.

The fruit for this wine comes from our Wairau and Awatere valleys vineyards in Marlborough. The Wairau fruit tends to be earthier with stronger tannins than the Awatere fruit which generally has prettier uplifted aromatics and softer structure. Brix at harvest was between 23.5 and 25.

Winemaking begins with fermentation on skins in Marlborough, employing plunging and some natural fermentation. The wine is on skins for 7 to 10 days. After pressing the wine is transported to our Hawkes Bay winery for MLF and barrel maturation in new and used French oak barriques. Following 12 months maturation the components are graded and blended prior to bottling in Katikati.

Wine Analysis:

Region: Marlborough

Vintage: 2013

Contains: Sulphites

Alcohol: 13.5%

Standard Drinks: 8.0

