

**FALCONHEAD
MARLBOROUGH PINOT NOIR
2017**

Heritage

Established in 1978, The Wine Portfolio combines the finest grapes with the best winemaking techniques, as well as passion from our dedicated winemakers. We have taken the boutique winery approach to winemaking by controlling the entire process—from grafting our own cuttings, developing our own vineyards and viticultural techniques and investing in the best technology possible.

Vineyards

This wine is from Pinot Noir grapes grown in our Kuranui vineyard in the Awatere Valley sub-region of Marlborough.

Vinification

The grapes for this wine were harvested and transported to a contract winery in Blenheim. The fruit was destemmed into stainless steel fermentation vessels and inoculated with a range of yeast strains. Following fermentation, the wine was tankered to our Riverview winery in Hawke's Bay where it was inoculated for malolactic fermentation and run off to barrel for maturation. The wine spent around 6 months in oak before being blended and tankered to our Katikati winery for finishing and bottling.

Winemaker's Tasting Notes

This wine has aromas of ripe dark fruits and raspberries with subtle smoky oak and a hint of gaminess. The palate has a fine structure of oak and fruit tannin, ripe red fruits and savoury oak create a wine of finesse and balance.

Cellaring Potential

This wine is drinking well now but will cellar for at least another 5 years.

Grapes

Pinot Noir 100%

Analysis

Alcohol: 13.5% v/v

Residual Sugar: 1.3 g/L

Total Acidity: 5.9 g/L

pH: 3.68

