

**FALCONHEAD  
MARLBOROUGH PINOT NOIR  
2018**

**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 our Riverview winery in Hawke's Bay. The fruit was pressed into stainless steel fermentation vessels and inoculated with a range of yeast strains but principally RC212. Following fermentation, the wine was inoculated for malolactic fermentation and run off to barrel for maturation. The wine spent around 12 months in oak before being blended and tankered to our Katikati winery for finishing and bottling.

**Winemaker's Tasting Notes**

A core of ripe red fruits and a sprinkling of spicy oak with an underlying earthiness make for an interesting and enjoyable Pinot Noir. A well balanced palate, with soft tannins and a long and generous finish.

**Cellaring Potential**

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

**Food Match**

Enjoy this wine with pork or lamb dishes.

**Grapes**

Pinot Noir 91%, Malbec 9%

**Analysis**

Alcohol: 13.5% v/v

Residual Sugar: 0.3 g/L

Total Acidity: 5.9 g/L

pH: 3.60

