



LET'S START
SOMETHING
kimcrawfordwines.com

WINEMAKER'S NOTES:

2008 MARLBOROUGH PINOT NOIR



VINIFICATION

These grapes are from some of our favourite cool climate vineyards in the Marlborough region including Deliverance, Castle Cliffs and Valleyfield. We've used a wide variety of clones (CI5, 115, 114, 667, 777, Able, 10/5) and rootstock, along with a mixture of soils and micro-climates to ensure a balance of flavour profiles and exceptional quality. The grapes were all machine harvested in the cool of night or early morning to optimise fruit quality.

Cold soaked for four days (at 6 degrees) the wine was then inoculated with a mixture of pure and wild yeast strains to gain maximum flavour and colour from the fruit. Once dry it was pressed off skin to tank and a portion of the blend went into French oak barrels for five months. All of the wine went through malolactic fermentation.

COLOUR

Bright red with purple and crimson notes.

NOSE

An enticingly aromatic wine showing notes of dark cherries and strawberries with the alluring complexity of well integrated oak.

PALATE

Vibrant, fresh fruit flavours underpinned by nuances of sweet, smoky oak. Good firm tannins give the wine length and weight. You can savour the wine long after it has left your palate.

CELLARING

Very approachable and enjoyable now, but you can cellar up to 5 years with confidence.

FOOD MATCH

Ideal with lamb or pork chops. Suited to most red meats and exceptionally good as a wine to enjoy all on its own!

VARIETIES:

Pinot Noir

HARVEST ANALYSIS:

PH: 3.69
TA: 8.2 g/l
Brix: 23.6

WINE ANALYSIS:

PH: 3.5
TA: 5.7 g/l
Alc: 13.39% vol
RS: 2.5 g/l