



LET'S START
SOMETHING
kimcrawfordwines.com

WINEMAKER'S NOTES:

2009 MARLBOROUGH PINOT NOIR



VINIFICATION

These grapes are from various vineyards in the Marlborough region. These are a wide variety of clones and rootstock, along with a mixture of soils and micro-climates. The grapes were all machine harvested.

Cold soaked for four days the wine was then inoculated with a pure yeast strain. Once dry it was pressed off skin to tank and a portion of the blend went into French oak barrels for nine months. All of the wine went through malolactic fermentation.

COLOUR

Medium depth with a bright ruby red colour.

NOSE

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

PALATE

Vibrant, fresh fruit flavours of strawberry and cherry 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

Up to five years.

FOOD MATCH

Ideal with lamb or pork chops. Suited to most rest meats and not bad as a wine to enjoy all on its own!

VARIETIES:

Pinot Noir

HARVEST ANALYSIS:

PH: 3.59
TA: 7.8 g/l
Brix: 24.2

WINE ANALYSIS:

PH: 3.61
TA: 6.2 g/l
Alc: 14% vol
RS: 2.4 g/l