



## SP KIM'S FAVOURITE 2007 MARLBOROUGH PINOT NOIR

### P R O D U C T I O N N O T E S

The saying 'good things come in small parcels' applies to wine. Each vintage we discover small batches of exceptional grapes which we make into our Small Parcel SP range.

These Pinot Noir grapes are from two Marlborough vineyards. After crushing the grapes were cold soaked for four days and had six days fermenting on their skins. Wild ferment allowed the fruit to show its true expression. Seventy per cent of the wine matured for 10 months in oak, a quarter of that in new French oak, and the balance in stainless steel. All of the wine went through malolactic fermentation and received a light egg white fining before being stabilised, filtered and bottled.

#### AVERAGE ANALYSIS AT HARVEST

Brix:	24.4
Titratable Acidity:	10.1
pH:	3.49

#### WINE ANALYSIS

Alcohol:	13.3%
Titratable acidity:	6
pH:	3.52
Residual sugar:	2

#### TASTING NOTES

Colour: Deep red.

Aroma: Red fruits – cherry and plum – with underlying spicy oak notes.

Palate: Red and black fruit dominate the palate. The wine is powerful and well balanced with great length and persistence. Careful use of oak integrates well to give a full bodied style of Pinot Noir.

Food Match: Great with smoked salmon, and any lamb dish.

Cellar: Three to five years with confidence.

*We are committed to continually improving wine quality and have sealed this wine with a screw cap. This ensures cork taint is eliminated, oxidation minimized and that the wine arrives as we intended.*

