



'Rore' Reserve Marlborough Pinot Noir 2013

ANALYSIS

Vintage: 2013

Alcohol: 13.5%

pH: 3.55

T/A: 7.0g/l

R.S: NIL

TASTING NOTES

Only the very best barrels of our Pinot Noir are selected for this complex and layered wine, sourced exclusively from our Upper Awatere Valley vineyard. On the nose concentrated aromas of cherry, plum and vibrant cassis are underlined with bright floral notes and hints of wild thyme. Finely structured and elegant on the palate, flavours of red and black fruits and harmonious spicy oak notes are balanced with soft, silky tannins which seamlessly lead to a long, lingering and mouth-filling finish.

WINEMAKING

Select hand-harvested grapes were carefully processed in small individual batches once received at the winery, using our state of the art equipment to gently destem and lightly crushed the fruit before gravity feeding into small open-top fermenters. Once in the fermenters the grapes were chilled before undergoing a cold-soak - lasting around 7 days - after which the parcels were either inoculated with selected yeast, or left to ferment with indigenous or 'wild' yeasts that are naturally present on the grapes in the vineyard.

Following ferment the must was pressed directly to French oak barriques (24% new oak) with no settling. Stacked away in our dedicated Pinot Noir barrel cellar for the winter months, the wine naturally underwent malolactic fermentation once the temperatures started to warm in spring. The wine was carefully monitored over this time, and after 'malo' was 100% complete rigorous blending and classification decisions were made - with only the very finest barrels making the cut. Once the final blend was made, the wine was stabilised and prepared for bottling (without the need for fining) in early March.

VITICULTURE

The grapes for this single vineyard wine were grown exclusively in our vineyard located in Marlborough's upper Awatere Valley. This stunning high-altitude vineyard is characterised by cool night temperatures and warm sunny days, creating an extended ripening period and producing high quality grapes with bright fruit characteristics and distinct herbal undertones. The 2012/2013 growing season in Marlborough was characterised by perfect warm, dry conditions which combined with thorough canopy management and disease monitoring throughout the season ensured grapes were in premium condition for harvest. Grapes for this year's Rore Reserve Pinot Noir were predominately selected from our premium Moana Block and consisting of clones 115, 667 and Abel. Hand harvesting began on the 16th of April, with the brix ranging from 23.2 to 24.8.



KONO BEVERAGES

PO Box 440 Nelson, New Zealand : www.tohuwines.co.nz

TELEPHONE +64 3 520 9230 : EMAIL beverages@kono.co.nz : FREEPHONE 0800 864 894 : FACSIMILE +64 3 578 0253