



# CRU

KAWARAU PINOT NOIR 2019

## Season Summary

Best described as an 'average' season, timings and statistics were very close to long term averages all season. A typically cool and windy spring with good rains to set up early canopy growth, followed by a warm summer. A very settled autumn allowed for harvest at the optimal time.

## Viticulture

Fruit taken from two Sustainable Winegrowing New Zealand accredited vineyards in Gibbston. Vertically shoot positioned (VSP) managed canopies, meticulously managed throughout the season. 100% hand harvested 18th to 24th April.

## Winemaking

Destemmed to open top fermenters. Gentle cap management techniques. Aged in 28% new French oak. Malolactic fermentation in barrel. Aged for 10 months in barrel.

## Tasting Note

Deep plum with purple hues. Bright aromatics of blackberry, plum, black cherry, aniseed, liquorice, cloves and violets. Silky entry of ripe plum and blackberry with a savoury chocolate backbone. Fine grained tannin and a mineral acidity lead to a long and balanced finish with good focus.

## Chemical Analysis

Alcohol: 13.7%

TA: 5.7 g/l

Ph: 3.6

Other additives: none

Suitable for Vegetarian/Vegan: yes

