

SACRED HILL



Marlborough

PINOT NOIR 2009



WINEMAKERS NOTE

Perfumed sweet aromas of strawberry and red cherries. The palate is gently structured with vibrant red fruits and slightly powdery fine tannins this gives a clean finish with lingering red fruits.

Winemaker | Tony Bish

VINTAGE SUMMARY

After the very wet winter of 2008 everyone was keen to switch their gumboots for jandals and enjoy a long dry summer and autumn that is historically typical of Marlborough. While harvesting was not hindered by rain at all, summer was cooler than most years which meant some vineyards took longer to kick into ripening than others. This resulted in a broad spectrum of quality fruit coming in from all over the region. Sauvignon Blanc and Pinot Noir both performed well and early indications are showing wines with lovely flavours and intensity. The Pinot Gris is simply outstanding! The results of this vintage will be well worth waiting for.

VINIFICATION

Fermented in open vats with plunging. Matured with French oak for 9 months.

TECHNICAL DATA

REGION	Marlborough	VARIETY	Pinot Noir
APPEARANCE	Rich ruby red plum colour	STYLE	Dry aromatic Red
SERVE	Ambient	CELLARING	1-3 years
RS	<1g/L	ALCOHOL	13.5%
PH	3.56	TA	6.2 g/L