

# 2016 Snapper Rock Pinot Noir Marlborough, New Zealand

SR  
SNAPPER  
ROCK

## WINEMAKER'S NOTES

Sourced from a single vineyard in the new sub region of Ward Valley, southern Marlborough. Deep clay loam soils with traces of limestone. Hand picked and hand sorted, the grapes were gently de stemmed and then fermented in small open top cuvees and hand plunged 4 times per day. Very gently pressed, the wine was aged with French oak for 4 months prior to light filtration before bottling.

## TECHNICAL ANALYSIS

|                |            |
|----------------|------------|
| Total Acidity  | 5.4 g/l    |
| Residual Sugar | <1 g/l     |
| Alcohol        | 13.2%      |
| Packaging      | 12 x 750ml |

## DESCRIPTION

Bright garnet red in colour. Perfumed nose of fresh cherries, cinnamon and all spice with savoury undertones. Spicy tannins are matched with pure crushed red berries and dried herbs on the palate. Persistent flavours of tamarillo lead onto a lingering dry, mineral finish.

## ANTIPODEAN SOMMELIER SAYS

"Packed with fruit flavour with a light oak influence, this is a great example of a value for money New Zealand Pinot Noir. Also great served chilled from the fridge"

marlborough

