

the **DARLING**



Pinot Noir 2016 Marlborough

Vineyard & Winemaking

The grapes were sourced from an organic vineyard in Marlborough, located in the Wairau Valley in the Upper Wairau region of Fareham Lane. The vines were low yielding giving great concentration.

The grapes were picked early April. They were destemmed to separate fermenters which included 10% whole bunches to add complexity.

The grapes were cold soaked for 5 days and fermented with natural wild yeasts. The ferment was plunged by hand (Chris and Bart actual hands) to keep the softness and texture of the wine.

The wine was pressed off into one year old oak where it was matured until bottling in January.

The grapes and wine are certified organic by BioGro New Zealand.

Tasting Notes

This wine has been made in an old world style with minimal intervention. It is soft with great texture and has flavours of dark cherry, aniseed and plums. A refined mid palate, with fine tannins and great length of flavour.

This wine will drink well anytime complementing red meats and cheese.

Winemakers: Chris Darling & Bart Arnst

Enjoy

Chris & Bart



Premium Organic Wine

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