



Region: Awatere Valley, Marlborough, New Zealand.

Style: Fragrant, spicy and savoury.

Colour: Deep ruby red.

Aroma: Dark berry and spiced cherry notes.

Palate: The palate shows blueberry and cherry flavours with a hint of mushroom earthiness. The finish is long with soft mouth filling tannins.

Cellaring: This wine is ready to drink now and over the next three years.

Analysis:

Alcohol	13%
TA	5.8g L ⁻¹
pH	3.64
Brix	23
RS	2g L ⁻¹

Harvest date: 28th March 2018

Bottling date: 1st March 2019

Tupari 2018 Pinot Noir

The basis of any wine is the terrior from which it originates. The Tupari vineyard in the Awatere Valley provides a vibrant concentration of bright cherry and spiced plum flavours. This classic varietal expression is complimented by the Tupari style of elegance and layers of flavours.

We manage the block for quality and aim for one small bunch per shoot with no irrigation. The Dijon clone 777 was specifically selected for its flavour characteristics and suitability to the site.

In 2018, we harvested the grapes at perfect ripeness with just a hint of shrivel. Fermentation included 15% whole bunch to encourages the ripe stem flavours and ripe tannins, creating extra layers of flavour. The juice was cold soaked for four days before fermenting to extract colour and tannin. Fermentation temperature reached 32C in the cap and the wine was plunged four times a day. Five days after fermentation (and when Glenn was happy) the wine was put into French oak barriques (25% new) to mature before bottling.

The Tupari Pinot Noir is captivating, with blueberry and cherry flavours and a hint of mushroom earthiness. It has a long finish with soft, mouth filling tannins.

Food match: The ultimate food wine, enjoy with a fillet of beef or a lovely chicken and wild mushroom risotto.

Cheese match: A perfect compliment to mild or creamy cheese, try with brie, camembert or a mild cheese made from sheep's milk.