

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



5182

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TE WHARE RĀ 2019 PINOT NOIR

All winemakers are a bit obsessed with Pinot Noir because it is the most challenging variety to grow and to make - and very unforgiving of mistakes. For our style of Pinot Noir, we prefer the flavour profiles from the southern side of Marlborough – this sub-region is called the Southern valleys or Southern clays. The soil types in this area of Marlborough are much older than the Wairau plains, they also have much lower fertility and a much higher clay component which gives the wines more depth and structure. We love Pinot Noir that is silky, supple and savoury and this sub-region delivers that for us.

This release is a blend from three certified organic vineyards – our TWR home block, and the Clayvin and Wrekin Vineyards in the Brancott Valley. We were very excited to be able to procure some fruit from those sites as we have seen the quality those vineyards have produced in the past. 2019 was a stellar vintage in Marlborough for Pinot Noir. This resultant blend has great fruit weight and power, with the depth of flavour and complexity. The wine has a great approachable fleshiness but also the line and length for some serious cellaring.

Winemaking: All fruit for this wine was hand-picked, hand-sorted then destemmed and berry sorted as to ensure that only pristine, perfect Pinot berries make it into the fermenters. Gently transferred to small one tonne open fermenters, hand plunged twice daily. Some parcels small % whole bunch. Cold soak for 7-8 days, 5-7 day ferment, & up to 14 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. In oak for 11 months – all French oak, various different coopers, 26% new, balance in older oak.

Wine: This Pinot Noir exhibits gorgeous, fragrant notes of ripe strawberry and dark plums with hints of baking spice, mocha, and some complex savoury undertones. The fleshy, silky tannins combine with vibrant fruit flavours of omega plum, strawberry and some blue fruit notes. The palate has serious weight and flows from fruit purity into more savoury and complex flavours. The wine has great fleshiness and depth and finishes with a lingering persistence of fruit, fine tannin and well integrated oak. Bottled un-fined and with minimal filtration.

Vintage: : Over the spring we experienced regular rainfall which was great, but a big downpour over flowering significantly reduced the crops of earlier varieties like Pinot Noir, so those were down on our usual tonnage. The summer that followed was one of the warmest on record, and was also very dry. Thankfully the sites we work with have good access to water as needed and good organic matter - so those two factors plus the clay component of those soils meant that the vines were able to have access to stored moisture and avoided the stress that impacted some other sites. This excellent growing season has resulted in very balanced, fleshy wines with great concentration and fine, ripe, silky tannins. This 2019 Pinot Noir is enjoyable to drink now and will also benefit from careful cellaring for 5-7 years.

TECHNICAL DATA

Fruit Source:	Te Whare Rā, The Wrekin, Clayvin	Harvest Date:	2019; Clayvin 6th March, TWR 7th & 15th March, Wrekin 11th March
Clone:	Clones 113, 114, 115, 667, 777, 10-5, Abel and CI- 5	Residual Sugar:	Dry
Variety:	Pinot Noir	Production:	522 cases
Cellaring:	5-7 years		

Alc 13.1% vol

pH 3.60

TA 5.0g/L