

# STONEBURN

NEW ZEALAND

## MARLBOROUGH PINOT NOIR 2017

### Technical Details

Harvest Date: March & April 2017  
Alcohol: 13.0%  
Total Acidity: 5 g/l  
Residual Sugar: 0.4 g/l  
Bottling Date: March 2018  
Fruit Source: 100% Wairau Valley

### Winemaker's Notes:

This Pinot Noir has medium body with strawberry and black cherry fruit aromas. The palate combines the flavours of black cherry, spice and subtle French oak to produce a soft full wine.

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### Vintage Conditions

After a dry winter, spring brought mild temperatures and relieved pressure on water supply after two vintages of drought conditions. These mild temperatures continued into summer but our low cropping levels meant good ripening through January and February. In what will ultimately go down as a 'challenging' vintage thanks to abnormal periods of rain, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

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### Vinification

A portion of the fruit was hand-picked and was plunged in small open vats until completion of ferment. The remainder of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over twice a day with temperatures of up to 32 degrees being reached to extract the colour and tannins for the backbone of the wine.

A percentage of the ferment was transferred to barrels to complete the fermentation in new oak. The remaining components were aged in one and two-year-old French oak barriques for ten months before being blended. The wine was given a light egg white fining before being bottled.

