

PATHWAY PINOT NOIR 2016



Ara is Māori for pathway and it defines the journey we're on creating flavour-filled Marlborough wines. Ara Pathway wines come from our Marlborough vineyards delivering style and capturing the essence of the region in every bottle.

HOW IT TASTES

The 2016 Pinot Noir is a classic expression of Marlborough from Ara. Tastes of Wild flower, bright red fruit and spice jump from the glass. The palate is long, showing balance between the fine tannin structure and acid backbone.

HARVEST

The Pathway Pinot Noir showcases what the variety can do in Marlborough. Its soft, savoury tannin structure is typical of Wairau Valley, which creates fruit-forward wines with delicious ripe red strawberries and cherries.

HOW WE MAKE IT

Fruit was harvested from the second week of March until early April. Multiple picks across vineyard blocks means the wine showcases the spectrum of flavour nuance that the Wairau Valley brings to Marlborough Pinot Noir. In at winery fruit was destemmed and transferred to tank. It was then cold soaked for a week, before naturally warming and fermenting on skins for up to 15 days. Ferments peaked between 25°C and 30°C. Wine was transferred to French oak and malolactic fermentation was started in spring. The wine received a light fining, before a gentle filtration prior to bottling.

Winemaker:	Nikolai St George
Region:	Marlborough
Dietary info:	Suitable for gluten free diets.

TECHNICAL SPECS

Alcohol content:	13.5%
TA:	5.35
pH:	3.57
Residual sugar:	2.5



FOOD MATCH

Grilled lamb cutlets with roast potatoes and seasonal vegetables.

