



PATHWAY PINOT NOIR 2014

INTRODUCTION

Ara defines our philosophy. It is Māori for pathway and captures our journey and connection with our Marlborough home.

Sitting on the edge of the world Marlborough's extreme climate can present challenges. However, our winemaking and viticulture teams embrace challenge – and use it to create intensely flavoured wines that illustrate our 'Ara' or path on the edge of the world.

Ara 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.

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ENJOYMENT.**

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HARVEST & WINEMAKING

Pathway Pinot Noir is a showcase for a complex structure of savoury and soft tannins, typical of the close planted, low yielding vines at Ara. The wine's aromatics are accentuated by fruit from some of Ara's younger and more vigorous vines which show typical, intense Marlborough strawberry and red stone fruit characters.

Fruit was harvested between the second week of March and early April 2014. Multiple picking allows blend components to add complementary layers of fruit and savoury characters. The fruit was destemmed and transferred by gravity to tank for 5-7 days of cold soak at 8°C before naturally warming up and fermenting on skins for up to 15 days. Ferment temperatures peaked between 28-30°C. Malolactic fermentation started in tank and a portion of the blend was kept in tank to preserve the primary fruit aromas. The balance was transferred to 225L barriques with 10% new oak to mature for six months.

TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	13
Titrateable acidity (as Tartic Acid) (g/L)	5.71
pH	3.6
Total sugars (g/L)	<1

Ara

TASTING NOTE

The 2014 Pathway Pinot Noir is a classic expression of Marlborough; lifted wild strawberry, stone fruit and floral aromas are followed by cinnamon spice notes with fine tannins on the palate. The long finish is accentuated by a firm acid backbone.

