

# SINGLE ESTATE PINOT NOIR 2016



Sourced from across our Estate in Marlborough's Wairau Valley, Ara Single Estate are intensely flavoured wines that amplify the remarkable valley story. These consistent, flavoursome wines tell the tale of making Ara wines on the edge of the world.

## TASTING NOTES

This 2016 Pinot Noir shows complex bright red fruits and deep mocha spice burst from the glass. On the palate, the tannins are fine and slightly grippy, with a rich mid palate.

## HARVEST

This Single Estate Pinot Noir has been crafted from low-yielding vines from our site in the Southern Valleys of Marlborough.

Vintage 2016 was unusually warm. However, true to their mantra of embracing Marlborough's conditions the viticultural and winemaking teams managed the vineyard by selectively reducing fruit so vines were able to ensure the remaining fruit ripened with full flavour.

Fruit was hand harvested in four separate lots, picked at optimum ripeness.

## WINEMAKING

Ferment was 12 to 16 days, peaking at 28°C, before all the juice was pressed into French oak, of which 25% was new. Malolactic fermentation occurred over the winter, with the wine being pulled off lees in March. From there it was lightly filtered to preserve its pretty, delicate fruit and its tannin integrity before bottling.

|                      |                                 |
|----------------------|---------------------------------|
| <b>Winemaker:</b>    | Duncan Shouler                  |
| <b>Region:</b>       | Marlborough                     |
| <b>Dietary info:</b> | Suitable for gluten free diets. |

## TECHNICAL SPECS

|                         |       |
|-------------------------|-------|
| <b>Alcohol content:</b> | 13.5% |
| <b>TA:</b>              | 5.04  |
| <b>pH:</b>              | 3.64  |
| <b>Residual sugar:</b>  | 0.24  |



## FOOD MATCH

The bright fresh red fruits on the palate make this wine the perfect accompaniment to game, such as wild rabbit, thar or deer.

