



MOUNT RILEY

marlborough winemakers

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

SEVENTEEN VALLEY PINOT NOIR 2005

WINEMAKERS NOTES:

The Pinot Noir grapes used to produce this wine were sourced premoninatntly from mount Riley's premium 17 Valley Vineyard in the south of the Marlborough river valley. This site is exposed to intense sunshine, perfect for the production of grapes with concentration and intensity. A mixture of different clones were used (including UCD 5 and 6 together with a selection of Dijon clones). A portion was hand plunged in small fermenters in the traditional manner to facilitate colour extraction. The wine was matured for fifteen months in predominantly French oak barriques.

TASTING NOTES:

<i>Colour</i>	Mid-red.
<i>Bouquet</i>	A complex nose, raspberry and cherry characters are complimented by rich spiciness and mocha aromas.
<i>Palate</i>	A beautifully balanced wine with a full palate and rounded tannins. Berry and chocolate flavours linger to a long and satisfying finish.
<i>Drink</i>	Ready to drink but will improve for 3 years and drink well for up to 10 years. Match with red meat or pasta dishes.

OTHER INFORMATION

Grape varieties: 100% Pinot Noir
Origin: Marlborough, NZ
Alcohol: 14.5%
RS: 2g/l
TA: 6g/l
Bottle Barcode: 9419663015992
Carton Barcode: 19419663015999
Closure: Screwcap
Availability: In independent retail and on-premise around New Zealand.

