



SEVENTEEN VALLEY PINOT NOIR 2009

WINEMAKERS NOTES:

The majority of the grapes from which this wine was made were grown in Mount Riley's premium 17 Valley vineyard. This vineyard is one of the warmest sites in the Wairau Valley. It has a north west aspect which captures one of Marlborough's warmest air flows. This warmth imparts great fruit sweetness and fine ripe tannins in our Pinot Noir. Soils are clay (so have a high mineral content) and gravel loam (which is good for retaining heat).

The 2009 growing season was an ideal one. Warm days and cool nights through summer, and settled weather from March right through to the end of our harvest allowed us to pick when flavors' were at their peak and sugars and acidity in the grapes were perfectly balanced.

Grapes were hand picked, cold soaked and fermented on skins using indigenous yeast from Mount Riley's winery and vineyard. The wine was then aged for ten months in a mixture of new and seasoned French barrels.

TASTING NOTES:

Colour Deep crimson with garnet and ruby hues.

Bouquet Aromas of dark cherry, red berry and floral notes. Secondary aromas of spice, dried herb, earthiness and light smokiness add complexity.

Palate Concentrated and complex flavours. Fine tannins and a lingering finish.

Drink Drinking well now and up to 2017. Match with game, red meat and rich, robust vegetable based dishes.

