

ANCHORAGE

Family Estate

WINE:	Reserve Pinot Noir 2017
REGION:	Nelson
STYLE:	Oaked
VINEYARD:	Anchorage Bridge Vineyard
WINEMAKING:	machine picked fruit got destemmed/crushed and immediately inoculated with a selected yeast strain. Over two weeks the grapes were plunged 3 times a day in an open vat. To improve colour and body the grapes were left under cover for another week before being pressed off. The wine was racked and put into tanks to undergo malolactic fermentation whilst in contact with a mix of French and American oak. Final filtration a week before bottling in February 2018.
APPEARANCE:	Ruby red
FIRST IMPRESSIONS:	a soft and elegant Pinot Noir, cherry and plum flavours give way to more savoury aromas paired with hints of dark chocolate and tasty vanilla notes.
PALATE:	The clean fruitiness and complex savoury aromas stay present, all wrapped in a soft tannin structure like a good dark chocolate.
ACCOMPANIMENTS:	Try this with duck or other fowl, or just to unwind after a busy day or to welcome people at a barbeque in the evening.
TECHNICAL NOTES:	
Harvest date:	4 th April 2017
Winemaker:	Stefan Heinrich
Alcohol:	12.5%
Residual sugar:	5.6 g/L
Acidity:	6.1 g/L