

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2020 SOUND OF WHITE PINOT NOIR

The 2019/2020 season will be one to remember for many reasons. Spring started out with mixed weather – cool temperatures, strong north-west winds, rain and a healthy dose of sunshine which became settled warm weather through flowering in December, ensuring a modest fruit set. Late January into February was hotter than average and very dry, then eased into classic Marlborough warm days and cool nights. Those warm days and cool nights help to express the unique fruit profile of Marlborough with fresh, juicy acidity to match.

The fruit for the 2020 Sound of White Pinot Noir is sourced exclusively from our Sound of White vineyard from 16 year old mixed clone vines and a single barrel of our youngest vines. The wine is brooding initially, with clove spice, brazil nut and omega plum aromatics. The palate is supple with dense ripe fruit and a youthful backbone to support ageing.

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough.

VINEYARD

The vast majority of fruit for this wine comes from our 16 year old, mixed clone, north-facing hillside Pinot Noir block. The block is suited for Pinot as it is drenched in summer sun and rich in clay, producing a concentrated, brooding and spicy Pinot Noir. A very small amount of fruit was from young 5 year old vines on the flat in 'A' block, giving a lift of pretty red fruit to the wine.

WINEMAKING

My desire with the Sound of White wines is to highlight the vineyard, with very little influence from the winemaker, aside from the harvest decision. The process from here is very simple. Fruit was hand-picked in two passes from our hillside and then mostly destemmed into small open top fermenters. A portion was made with 30% whole bunches to provide aromatic lift and give core tannin structure to the wine. All parcels were fermented with indigenous yeast and left on skins for up to 7 days before running to French barriques, 30% of which are brand new.

ANALYSIS

Alcohol: 13.5%
Ph: 3.60
Acid: 6 g/L
Sugar: <1g/l

CELLARING POTENTIAL

I would expect the wine to gain further interest and drinking pleasure for the next 5 years

FOOD MATCH

Game meats, mushroom & truffle dishes, prosciutto (however you like it!)