

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2020 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. The warm days help to ripen and concentrate flavour, while the cool nights retain classic Marlborough acidity.

Hedonistic aromatics of cassis, black cherry and bramble are supported by toasted oak, cloves and black pepper. The mouthfeel is fleshy and juicy with red cherries that are framed by powdery tannins and an elegant finish.

## GEOGRAPHICAL INDICATION

100% Marlborough. Fruit from four exclusive vineyards in the Waihopai Valley (42%), Awatere Valley (36%) and Central Wairau (22%).

## WINEMAKING

The majority of fruit is destemmed, leaving 15% as whole bunches in the fermenter. All vineyards and blocks are fermented separately in small open-top fermenters where the wine is in contact with the skins for up to 14 days. Aged in 15-20% new French barriques and the balance in older french barriques for 11 months.

## ANALYSIS

Alcohol: 13.5%  
Ph: 3.53  
Acid: 5.7g/L  
Sugar: <1 g/L

## CELLARING POTENTIAL

Enjoy over the next 5-7 years when cellared correctly.

## FOOD MATCH

Crispy duck pancakes, grilled quail, pulled pork, seared salmon with barbequed beetroot.