

TASTING NOTE

SOUND OF WHITE 2017 PINOT NOIR

CATALINA
SOUNDS

MARLBOROUGH
NEW ZEALAND

WINEMAKER COMMENTS

The 2016/17 growing season started well for pinot noir, with moderate crops and well balanced vines. Just prior to harvest a series of irregular rain events through March and again in April necessitated quick thinking and pragmatic harvest decisions to bring fruit into the winery in healthy condition. Vineyard Manager Fraser Brown did an outstanding job regulating the crop and managing the vines through the late season weather events.

Wild forest berries, red and dark cherry and raspberry cola notes leap from the glass with transparency and clarity. The palate is silken and elegant, with the powerful fruit notes framed by ripe tannins and oak structure, leading to a very long, sustained finish. **Peter Jackson**

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough.

VINEYARD

Sourced from the eastern half of our scattered clone, pinot noir block at Sound of White Vineyard. This site is ideally situated being a north facing hillside with heavy, clay-rich soils. The spur pruned vines cropped at 5.5T/Ha. Shoot thinning, leaf plucking and green harvesting were all employed to ensure fruit was at its optimum when hand harvested on 3rd April 2017.

WINEMAKING

My desire with the Sound of White range is to celebrate the vineyard, with very little influence from the winemaker, aside from the harvest decision. This necessarily entails a very simple process. The fruit was hand picked and destemmed into an open top fermenter under gravity. The fruit was allowed to cold soak for seven days at which point natural fermentation was obvious. With the ferment active, it was allowed to warm up, rising to a peak of 30 degrees Celcius near the end of fermentation, prior to a 10 day soak on skins post fermentation. The wine was then run to French oak barriques (25% new) for maturation and natural malolactic fermentation. After 14 months in oak, the wine was racked to tank and prepped for bottling in July 2018.

ANALYSIS

Alcohol 13.0%
Ph 3.58
Acid 5.7g/L
Sugar 1.0g/L

CELLARING POTENTIAL

I expect this wine to develop elegantly through to at least 2024.

FOOD MATCH

Match with venison, lamb, beef or meals featuring mushrooms.

