



## **Tahuna Pinot Noir 2014**

**Tā-hu-nā** (n.) – the New Zealand Maori word for riverbank.

The Tahuna vineyards produce super premium New Zealand wines, with ripe flavour-filled grapes sourced from carefully selected alluvial gravel vineyard sites on New Zealand's East Coast. Warm, sheltered sites are selected for Merlot and Cabernet Franc, while cooler sites provide ideal flavour development in Sauvignon Blanc, Chardonnay and Pinot Noir grapes. Reflecting this care and attention in the vineyard, Tahuna wines are hand-crafted by a team of experienced Winemakers to produce rich, soft and approachable wines of exceptional quality.

**Region** – Hawkes Bay

**Soil type** – Alluvial silt over gravels

**Varieties** – Pinot Noir

**Winemaking Notes** – Traditionally fermented in small open top tanks with regular hand plunging, the wine then completes malolactic fermentation prior to maturation in the cellar. It receives a light fining prior to bottling.

**Technical Notes** – Alcohol: 13.5%, pH: 3.7, TA: 5.7g/L, RS: 1.0g/L

**Tasting Notes** – The Tahuna Pinot Noir has concentrated black cherry and dark berry aromas which follow through to the palate where dark berry fruit and cherry flavours are supported by soft tannins. This is a ripe and deeply coloured food wine, designed for early drinking but capable of cellaring for 3-5 years. Recommended serving temperature 16-18°C.

**Food Match** - Hearty pastas, duck and New Zealand lamb.

**Awards**

Bronze Medal – Korea Wine Challenge, 2015