



TUPARI Pinot Noir 2013



Category:	WINE
Style:	RED WINE
Variety:	PINOT NOIR
Region:	MARLBOROUGH
Vintage:	2013
Volume:	750ml
Vineyard:	The Tupari Pinot Noir vines are grown on clay bound gravels which produce wine with exceptional body and colour.
Vinification:	In 2012, we harvested the grapes at perfect ripeness with just a hint of shrivel. At the winery Glenn cold soaked the juice for four days before ferment to extract colour and tannin. Fermentation temperature reached 32C in the cap and the wine was plunged four to six times a day. After fermentation Glenn tasted the wine and pressed after another four days. The wine was then put into French oak barriques (25% new).
Appearance:	Deep ruby red.
Bouquet:	Bright cherry and spiced plum.
Palate:	The palate is generous with mouth filling soft tannins.

Technical Analysis:

Alcohol:	13.00%	pH:	3.51
Residual Sugar:	1	Packaging:	1 x 750ml
Titrateable Acidity:	6	Hancocks Product:	11589