



TUPARI Pinot Noir 2014



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| Category: | WINE | | |
| Style: | RED WINE | | |
| Variety: | PINOT NOIR | | |
| Region: | MARLBOROUGH | | |
| Vintage: | 2014 | | |
| Volume: | 750ml | | |
| Vineyard: | The basis of any wine is the terrior from which it originates. The Tupari vineyard in the Awatere Valley provides a vibrant concentration of bright cherry and spiced plum flavours. This classic varietal expression is complimented by the Tupari style of elegance and layers of flavours. | | |
| Vinification: | In 2014, harvested the grapes at perfect ripeness with just a hint of shrivel. Fermentation included 15% whole bunch creating extra layers of flavour. The juice was cold soaked for four days before fermenting to extract colour and tannin. Fermentation temperature reached 32C in the cap and the wine was plunged four times a day. Five days after fermentation (and when Glenn was happy) the wine was put into French oak barriques (25% new) to mature. | | |
| Appearance: | Deep ruby red | | |
| Bouquet: | Dark berry and spiced cherry notes. | | |
| Palate: | The palate shows blueberry and cherry flavours with a hint of mushroom earthiness. The finish is long with soft mouth filling tannins. | | |
| Technical Analysis: | | | |
| Alcohol: | 13.00% | pH: | 3.55 |
| Residual Sugar: | 2 | Packaging: | 1 x 750ml |
| Titrateable Acidity: | 5.6 | Hancocks Product: | 13982 |