

MIDDLE EARTH

Pinot Noir (Last Stocks) 2019



Category:	WINE
Style:	RED WINE
Variety:	PINOT NOIR
Region:	NELSON
Vintage:	2019
Volume:	750ml
Vinification:	Processed with minimum crushing of the berries, the must was held cool at 10C for a period of 5 days with the aim of extracting fruit characters and colour from the skins. Fermentation was then carried out using a Burgundian yeast strain. Once dry and the tannins began to relax, the wine was pressed of its skins and after a short settling time, racked of its gross lees to undergo malolactic. Some 10 months later the wine was prepared for bottling.
Appearance:	Ruby Red.
Bouquet:	Red summer fruits, currants, and sweet spice combine with a waft of smoky oak.
Palate:	Gentle dusty tannins and glassy fruit flavours result in a smooth mouth-filling wine which has good length and a gently warming spicy finish.

Technical Analysis:

Alcohol:	13.50%	pH:	3.56
Packaging:	12 x 750ml	Hancocks Product:	14348