

# Vintage Widow Pinot Noir 2016

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<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	PINOT NOIR
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2016
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Fruit was sourced from our two clay bound vineyards (Gum Emperor and Somerset blocks) in the southern Waihopai Valley.
<b>Vinification:</b>	Each parcel of handpicked fruit was gently destemmed into small open top fermenters retaining a large proportion of whole berries. A pre-fermentation soak averaging 5 days preceded a warm and rapid indigenous fermentation where temperatures spiked between 30-33 C. All batches were hand plunged as per winemakers instruction. Post primary fermentation the young wines averaged 14 days on skins totaling up to 30 days before being pressed to a mixture of new and older French oak barrels for natural

## Technical Analysis:

<b>Alcohol:</b>	13.20%	<b>pH:</b>	3.73
<b>Residual Sugar:</b>	1 g/L	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	4.8 g/L	<b>Hancocks Product:</b>	15502