

The Falcon

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	12.5%Vol
TA:	5.0g/L
RS:	0.29g/L
PH:	3.65
PACKAGING:	6x750mL bottles screw cap closure
	Suitable for vegetarians



SWNZ Certified
New Zealand Sustainable Winegrowing



Lake Chalice 2022 Vintage

Pinot Noir

To experience the aroma and taste of this rich and concentrated Pinot Noir from Marlborough let's go somewhere else for a moment.

You're welcomed into a farmhouse kitchen. In your hands, you carry a cloth-covered basket with ingredients for the cook. As you lift the cloth to reveal what's inside, the glorious aroma of ripe black cherries, in combination with warm spices, hits you. What surprise are they making? You add your ripe cherries to the abundantly filled bowl of red fruits, berries and cocoa, on the table. The farmhouse cook begins mixing them all together, offering you a cheeky little taste from their spoon. Juicy, full and concentrated, the ripe fruits linger in your mouth. You've done your job as the guest and taster. Now let them finish mixing their delicious recipe. Are you ready for a glass of this Falcon pinot noir?

Region: Marlborough

Style: Dry

Vineyard: The majority of fruit is harvested from Marlborough's Southern Valleys.

Vinification: Each batch spends between four & five days soaking in the tank at a cool temperature ~ 10°C before it is prepared for fermentation.

Appearance: Garnet

Bouquet: Fruity aromas of red cherry and olive.

Palate: Full bodied and complex showing layers of red plum and toasted oak. The structure is silky smooth with a warm nutty finish.

Cellaring: enjoy now or cellar up to 5 years.

