



THREE PADDLES
MARTINBOROUGH

THREE PADDLES Pinot Noir 2016



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| Category: | WINE |
| Style: | RED WINE |
| Variety: | PINOT NOIR |
| Region: | MARTINBOROUGH |
| Vintage: | 2016 |
| Volume: | 750ml |
| Vineyard: | Old Cemetery Block, Pirinoa Block. |
| Vinification: | 10-20% whole bunches, balance de-stemmed only. Total maceration time 21-24 days. Malolactic fermentation in barrel - tight-grain French oak barriques (20% new). Total time in barrel - 12 months. Unfined and unfiltered. |
| Appearance: | Blood-red |
| Bouquet: | Exhibits typical regional characters of red berries and cherries mixed with spicy and earthy notes. |
| Palate: | The wine is soft-textured with supple tannins and carries flavours of red fruits and spice through the palate to a soft, persistent finish. |
| Cellaring: | up to 5 years |

Technical Analysis:

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| Alcohol: | 13.50% | pH: | 3.6 |
| Residual Sugar: | 1g/L | Packaging: | 1 x 750ml |
| Titrateable Acidity: | 5.8g/L | Hancocks Product: | 16343 |