



THREE PADDLES
MARTINBOROUGH

THREE PADDLES Pinot Noir 2017



Category:	WINE
Style:	RED WINE
Variety:	PINOT NOIR
Region:	MARTINBOROUGH
Vintage:	2017
Volume:	750ml
Vineyard:	Home Block, Lease Block, Old Cemetery Block, Pirinoa Block
Vinification:	10% 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:	3-5 years
Food Match:	MEAT/GAME

Technical Analysis:

Alcohol:	13.50%	pH:	3.6
Residual Sugar:	1g/L	Packaging:	1 x 750ml
Titrateable Acidity:	6.5g/L	Hancocks Product:	16344