

EN PRIMEUR[®]

ULTRA PREMIUM WINE KIT | TROUSSE À VIN HAUT DE GAMME



DASHWOOD

New Zealand Pinot Noir

The free-draining, alluvial clay of the Marlborough region layered with gravelly sub soils in the Wairau and Awatere River valleys provides stimulating conditions for exquisite winemaking.

Elevated aromas of plump red cherries, bitter chocolate and spice define the intense varietal character of this full-bodied wine. Fermented on Hungarian oak cubes and using winery grade yeast, it is ruby red in colour, the palate is rich and oaky supported by flavours of blackberries and herbs layered over silky, integrated tannins.

CONDITIONS AT HARVEST

TOTAL ACIDITY:	7.5 g/l
BRIX:	21.2
pH:	3.4

WINEMAKER NOTES

OAK:	3-4
BODY:	3-4
SWEETNESS CODE:	0
OAK TYPE:	Hungarian oak cubes
AGING SUGGESTION:	6-8 months

ALL SCALES BASED ON FINISHED WINES.



Bottle the experience™

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