



Tupari

2013 Pinot Noir

AWATERE VALLEY

MARLBOROUGH NEW ZEALAND

Region: Awatere Valley, Marlborough, New Zealand.

Style: Fragrant, spicy and savoury.

Colour: Deep ruby red.

Aroma: Bright cherry and spiced plum.

Palate: The palate is generous with mouth filling soft tannins.

Cellaring: This wine is ready to drink now and over the next three years.

Analysis:

Alcohol	13.5%
TA	5.8g L ⁻¹
Brix	24.3
RS	2.0g L ⁻¹
pH	3.61

Harvest date: 5th April 2013

Bottling date: 21th February 2013

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The Tupari terrior creates this unique wine. Warm daytime temperatures, a gentle north facing slope and clay bound gravels all build the flavours in our wine and result in a vibrant concentration of bright cherry and dark berry notes. This classic varietal expression is complimented by the Tupari style of elegance and layers of flavour.

We manage the Pinot Noir block for quality with one small bunch per shoot and no irrigation. Dijon clone 777 was specifically selected for its flavour characteristics and suitability to the site.

In 2013, we harvested the grapes at perfect ripeness with just a hint of shrivel. The juice was cold soaked on skins before fermentation to extract colour and tannin. We incorporated 10% whole bunches into the fermentation to add "sinewy" tannins and lift the aromatics. Fermentation temperature reached 32C in the cap and the wine was plunged four times a day. Five days after fermentation (and when Glenn was happy) the wine was put into French oak barriques (25% new) to mature before bottling.

The Tupari Pinot Noir is a captivating style with bright cherry and spiced plum notes, enveloped in a soft, silky and lingering tannin frame.

Food match: The ultimate food wine, enjoy with a fillet of beef or a lovely chicken and wild mushroom risotto.

Cheese match: A perfect compliment to mild or creamy cheese, try with brie, camembert or a mild cheese made from sheep's milk.



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