



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%
TA	6.0g L ⁻¹
PH	3.51
RS	1.0g L ⁻¹
BRIX	24

Harvest date: 26th April 2011

Bottling date: 13th March 2013

Tupari 2012 Pinot Noir

Following the success of our Gold Medal winning inaugural release of the 2011 Tupari Pinot Noir we are proud to produce our second stunning vintage.

The Tupari Pinot Noir are grown on clay bound gravels which produce wine with exceptional body and colour. We manage the block for quality and aim for one small bunch per shoot with no irrigation. The Dijon clone 777 was specifically selected for its flavour characteristics and suitability to the site.

In 2012, we harvested the grapes at perfect ripeness with just a hint of shrivel. At the winery Glenn cold soaked the juice for four days before ferment to extract colour and tannin. Fermentation temperature reached 32C in the cap and the wine was plunged four to six times a day. After fermentation Glenn tasted the wine and pressed after another four days. The wine was then put into French oak barriques (25% new). After bottling we left the wine to mature in the bottle for six months before releasing.

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.