

Glazebrook

# Pinot Noir 2020



RED STILL WINE



NEW ZEALAND



MARLBOROUGH



SUITABLE  
FOR VEGANS

## TASTING NOTE

Medium bodied with an abundance of fruit and ripe tannis that give good structure and length on the finish.

## VITICULTURE

Cable Station Vineyard: Awatere Valley's Blind River district, Marlborough. Glacial loess soils naturally devigorating, low rainfall, yielding well-balanced, low-vigour vines with small berry size. Low cropping results in tannin maturity by harvest. Cooling sea influence enhances varietal aromas. Colonies: Abel, 667, and 115.

## VINIFICATION

Selective machine harvested fruit, gently crushed to tank, fermented warm for 12-15 days and left for extended maceration on skins before pressing. Aged for 12 months in tank and barrel including 10% new French oak barriques.

## FOOD MATCHING

Pairs well with rich poultry dishes and game meats.

|                 |                                |
|-----------------|--------------------------------|
| SIZE            | 75cl                           |
| VINTAGE         | 2020                           |
| ABV             | 13.5%                          |
| GRAPE VARIETIES | Pinot Noir (100%)              |
| CLOSURE         | Screw cap                      |
| SKU CODE        | L2880120                       |
| EXPRESSION      | Red, Medium-Bodied and Elegant |
| COUNTRY         | New Zealand                    |
| REGION          | Marlborough                    |
| ALLERGENS       | Sulphur                        |
| SUITABLE FOR    | Vegans, Vegetarians            |
| CLOSURE         | Screw cap                      |
| PH              | 3.72                           |
| TOTAL ACIDITY   | 5.4g/l Tartaric                |
| RESIDUAL SUGAR  | 1g/l                           |
| SKU             | L2880120                       |