



Duck Hunter Wines of New Zealand 2019 Marlborough Pinot Noir

Vine Variety – 100% Pinot Noir | **ALC:** 13%

Viticulture - Our grapes are proudly 100% sustainably accredited from vineyard to bottle. Ensuring best practice to protect New Zealand's environment and provide quality assurance for our consumers.

Production Area – Sourced from the acclaimed Marlborough region of New Zealand. The grapes are sourced from the Wairau Valley Comely Bank vineyard in the sub region of Waihopai Valley and the Awatere Valley sub region Lower Dashwood coming off the Eros Vineyard Block.

Vinification – The grapes are extensively green thinned at mid veraison to ensure even ripeness. Machine harvested during the night, the grapes are crushed and destemmed at the winery and go thru a 5 day cold soak before warming. The ferment is allowed to warm to 32 degrees, the grapes are then hand plunged twice daily to extract color and flavor. Once dry the wine goes through a secondary malolactic fermentation and is partially oak matured.

Tasting Notes – A medium bodied Pinot Noir with smooth tannins, ripe cherry aromatics and a lingering savory finish.

Best Served With – Works well with lamb, pork and (of course) duck

MSRP: \$29.99

Awards:

- 91 Points, *Wine Enthusiast* (Nov 2020)
- 93 Points & Gold Medal, Sommelier Choice Awards 2020