



The Brothers

MARLBOROUGH PINOT NOIR 2013

Each vintage our winemakers select the most expressive parcels to create The Brothers Range. The 2013 vintage was low yielding, with fruit entering the winery in wonderful condition. This Pinot Noir exudes plum and bramble notes, with expressive violet aromatics. The palate is well balanced, supple and fleshy with vibrant flavours.

Winemakers: Andrew Blake, Hamish Kempthorne, Anna Kingscote



VINEYARD REGION

Southern Valleys and Middle Wairau Main Valley.

WINEMAKING

Hand harvested and sorted.

Fermented using indigenous yeasts.

Basket pressed.

Egg fined and filtered prior to bottling.

VINTAGE CONDITIONS

Marlborough's Wairau Valley started the growing season with cooler temperatures. With the onset of flowering in early December, temperatures were 2 degrees higher than the average. Summer enjoyed long hours of sunshine, with little rain, and as a consequence no disease pressure. While high sunshine hours, the average temperatures weren't, so fruit was able to ripen beautifully while retaining flavour and acidity. Harvesting commenced early April.

NOSE

Plum, bramble, star anise, cinnamon, expressive violet aromatics.

PALATE

Supple, fleshy mid palate, vibrant flavours, cherry stone, blueberry, balanced structural tannin.

WINE ANALYSIS:

Alc/Vol: 14.5% | pH: 3.74 | TA: 5.4g/L | Residual Sugar: 2.4gm

AGING POTENTIAL:

5 years

FOOD MATCH

Seared venison loin with juniper berry, gin flavours, sautéed mushrooms and seasonal vegetables.