

Wither Hills

MARLBOROUGH NEW ZEALAND

2014 WAIRAU VALLEY PINOT NOIR

Established in 1994, with vineyards strategically sited throughout Marlborough's Wairau Valley, Wither Hills has always been dedicated to the philosophy that exceptional wines are 'created in the vineyard'.

Named after the southern landmark range of Wither Hills that border our vineyards, our focused, hands on approach to winegrowing allows us to make a range of wines that reflect our passion for the 'place where we stand'.

WINEMAKING

Our two stunning Pinot Noir vineyards, *Benmorven* and *Taylor River*, make up the blend with the fruit for this Pinot Noir coming from Marlborough's famed 'Southern Valley's' sub region. Each vineyard was hand harvested at optimum ripeness and kept separate throughout the winemaking process to provide the greatest possible individual expression. The fruit was cold soaked in square fermenters, inoculated with selected and wild yeast strains, basket pressed and left to relax for 14 months in French Oak Barriques, during which the wine underwent malolactic fermentation. The wine was then blended, fined, filtered and bottled, resulting in a classically elegant yet opulent mouth-filling Marlborough Pinot Noir.

VITICULTURE

Marlborough was sun drenched throughout late spring and summer as the 2014 growing season saw daily temperatures consistently above long term averages, resulting in one of the warmest summers in the last decade. Flowering and fruit set progressed without concern and we knew we were set up for a great harvest. With the warm weather continuing, ripening progressed quickly and harvest commenced earlier than in previous years. In true Marlborough style, flavors showed great intensity early in the season but patience was certainly rewarded with the increase of concentration, complexity and balance as the fruit basked in the Marlborough sunshine.

WINEMAKER TASTING NOTES

From seductive bright morello cherry, fresh brambly wild berry compote, subtle French oak spice, black olive and lingering blueberry aromatics; this pinot noir delivers a youthful evocative Marlborough Pinot Noir. The seamless tension, bright acidity and supple ripe fruit tannins, elegance, texture and Pinosity are all bound together with a balanced acid tannin profile delivering the hallmark Wither Hills Pinot Noir style, which, if patient, will reward cellaring for up to 12 years.

It is a Pinot Noir to be enjoyed with an array of foods from smoked meats, seared tuna and Szechuan style foods through to duck and pork belly. Sit back, relax and savor!

Technical Info	
Alc /Vol	14.5%
Brix @ Harvest	25
pH	3.34
Total Acidity	6.45 g/L
Residual Sugar	0 g/L

