



Wither Hills

MARLBOROUGH NEW ZEALAND

2018 WITHER HILLS PINOT NOIR WAIRAU VALLEY, MARLBOROUGH

WINEMAKER'S TASTING NOTES

"Rich brooding aromatics full of dark wild berry fruits, alluring toasty spice and subtle earthy undertones blend together in a concentrated hedonistic bouquet. Layers of sumptuous fruit and spice continue onto the palate with a core of juicy fruit bundled together with bright acidity and fine ripe fruit tannins, 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 venison, seared tuna and Szechuan style foods through to twice cooked duck and pork belly with a hint of five spice. Sit back, relax and savour!" – Matt Large, Winemaker

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 landmark Wither Hills range that borders our vineyards, our expert team grow and craft exceptional wines that reflect our unique sense of place. Complex and full of character – this is the beauty of Marlborough in a glass.

WINEMAKING

Our two stunning Pinot Noir vineyards, Benmorven and Taylor River, and our newly replanted Wrekin Road make up the majority of this blend with the fruit for this Pinot Noir coming from Marlborough's famed 'Southern Valley's' sub region. Vineyards were harvested at optimum ripeness and kept separate throughout the winemaking process to provide the greatest possible individual expression. The fruit was cold soaked in 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, egg white fined, filtered and bottled, resulting in a classically elegant yet opulent mouth-filling Marlborough Pinot Noir.

VITICULTURE

The 2019 vintage was a season of two halves with high rainfall over flowering in November, resulting in a poor set and subsequently lower yields. With low rainfall and elevated temperatures in January/February this resulted in enhanced ripening. The flow-on from the hot dry weather over January and February was that we started harvesting at Wither Hills earlier than ever before. Harvest kicked off on the 21st February and the weather played its part through most of harvest, with only small and short periods of rain, which was in great contrast to the 2017 and 2018 vintages. Lower yields mean that flavours came on fast and it was all hands to the decks to capture those vibrant flavours at just the right time. Fruit flowed into the winery at a steady pace through the harvest period and the 9th April saw us bring in our last load of fruit. The Sauvignon Blanc and Pinot Noir fruit are the stand outs and look great, and really show that classic Marlborough style.

TECHNICAL INFORMATION:

Alc / Vol: 13.5%
Brix @ Harvest: 23 – 24
pH: 3.55
Titratable Acidity: 5.99
Residual Sugar: 0.5 g/L

AVA: Marlborough, New Zealand
Varietal: 100% Pinot Noir
Oak: French Barriques
Resting Time: 14 months

