



LAWSON'S DRY HILLS
— MARLBOROUGH —



Reserve Pinot Noir 2020

Tasting Notes

Red berry and black cherry aromas combine with smoky vanilla, oaky notes and a hint of spice. The palate is round and generous with lovely bright berry, cherry flavours and a touch of gentle, sweet vanilla. This wine has lovely weight and length, offering a delicious balance of power and elegance.

Vineyards and viticulture

This wine is sourced from our two Waihopai Valley vineyards and the Tilly's Block on Paynters Road. These vineyards are all within the Southern valleys sub-region where clay soils and low rain fall produce excellent Pinot. The final blend was comprised of clone 5, 667, 115 and 777. The vines are cropped at low levels which requires careful pruning, canopy management and fruit-thinning. The vines are carefully nurtured to ensure perfect ripeness together with concentrated flavours that echo the varietal and the place it was grown.

Winemaking

The fruit was harvested into open-top fermenters for a three-to-six-day cold maceration before the warm, alcoholic fermentation. The cap of skins that form on top was punched down by hand, three times a day, to encourage maximum flavour and colour. The wine was then left on skins for between seven and 14-days post ferment, before pressing to a mixture of French oak barriques (224 litres) and puncheons (500 litres) of which 25% were new. After ten months maturation, the best clones and barrels were selected for this wine.

100% Pinot Noir, Alc. 14%, pH3.6, TA 4.7, RS 0

Cellaring

Youthful and juicy on release (September 2022) this lovely wine will continue to evolve in the bottle and mellow with time. Enjoy for five or more years, at least.

Food Match

Soft and supple, this wine is lovely with red meat, as well as full-flavour chicken and pork dishes and game. Ideal with chargrilled foods, roasted vegetables and any earthy flavours such as beans and lentils. Loves toasted spices such as cumin, star anise, paprika and herbs like oregano, thyme and sage.

