

Pencarrow Pinot Noir 2018

An approachable, bright and lively Pinot Noir with beautiful juicy red fruits and good structure.

COLOUR

Pours a pale ruby in the glass, lighter towards the edge.

AROMA

The nose explores the higher octaves of the Pinot Noir range, showing expressive aromas of red fruits and florals. Cranberry, raspberry, crushed strawberry all feature, before being rounded out by rose petal and charcuterie.

AGEING POTENTIAL

Best enjoyed in the first 4 years after vintage, it will also be perfect with a light chill on a summer's day. A versatile food wine, it works particularly well with pork or lamb, as well as Mediterranean and Turkish cuisine.

PALATE

The palate opens with a rush of raspberry, cherry and anise, an unmistakable Martinborough regional signature coming through in the sappy, savoury Pinot Noir characters. The mid-palate is garnished with fresh sage, adding complexity and interest to the mouthful of juicy summer red fruits. Beautifully fine and silky with a fresh and detailed acid line, the expressive fruit is buttressed firmly by a wall of finely rendered tannins. A juicy and expressive Pinot Noir with enough savoury interest to please even the most dedicated Pinot lover.

WINEMAKING

Crafted from Pinot Noir grapes grown at the Winery Vineyard, as well as Pinnacles, East Base and Clouston. Fermented with 10% whole clusters and 85% wild yeasts, before 10 months ageing in French Oak, of which 25% new

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2018
Alcohol: 13.5%
Bottled: May 2019