

GROWERS MARK 'Ballochdale' Marlborough Pinot Noir 2009



VARIETY

Pinot Noir

REGION

Marlborough

VINTAGE

2009

VINIFICATION

When deemed ripe by viticulturist, Jeremy Hyland, the grapes were machine harvested at night. The individual clones were fermented separately being, 115, 667, 777, 113 and 5. The grapes had a 'cold soak' for colour extraction for five days, then warmed and fermented to dryness. Once dry, the wine was pressed off and underwent malolactic fermentation. Once through malolactic fermentation, the best clones were blended together to make this wine.

APPEARANCE

Deep crimson.

BOUQUET

Elegant, floral lifted nose with hints of violets and dark cherries, complexed with Doris plum jam notes and toasty oak.

PALATE

Quintessential Marlborough Pinot Noir. A burst of ripe fruit, black Doris plums, blackcurrant and raspberry jam flavours abound. The wine finishes with a sweet fruit note, with balanced tannins and oak.

CELLARING

2-3 years

FOOD ACCOMPANIMENTS

Peking duck, pork spare ribs and lamb will go with this wine well.

TECHNICAL ANALYSIS

Brix at Harvest:	24
Alcohol:	14.7%
Residual Sugar:	Nil
Titrateable Acidity:	5.0g/L
pH:	3.55
Packaging:	12 x 750ml
Hancocks Product Code:	10756

