



# DURVILLEA

## MARLBOROUGH PINOT NOIR 2015

### VARIETY

100% Pinot Noir.

### GRAPEGROWERS

The Hammond, Wilson and Waghorn families.

### LOCALITY

80% Waihopai Valley, 13% Kekerengu Coast and 7% Wairau Valley, Marlborough, NZ.

### SPECIFICATIONS

Alcohol	13.5%
Residual sugar	<1.0 g/l
pH	3.57
Titrateable Acidity	5.67 g/l

### VITICULTURE

**Climate** A record dry, early and warm season in Marlborough, with growing degree days 10% above the long-term average, and 40 % of the normal rainfall. A lack of our usual blustery winds in the lead-up to harvest ensured that groundwater and irrigation delivered healthy vine canopies. Crops were naturally in balance with the soils, and the resulting wines show good concentration.

**Soils** Free-draining silty loams terraces, some with limestone, and loess-based clay slopes.

**Vine Management** Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

**Harvest Dates** Between 28<sup>th</sup> March and 10<sup>th</sup> April, 2015.

### WINEMAKING

The fruit was largely hand-picked, with a small portion machine picked at night, then de-stemmed into fermentation. A warm fermentation over 5 days followed, using wild and selected yeast with frequent punch downs of the 'cap', followed by a gentle pressing. The use of some new French oak barrels has added subtle nuances of spice and smoke.

### TASTING NOTES

**Colour/Appearance** Bright deep garnet.

**Aroma/Bouquet** Bright red berries, hints of cherry and redcurrants. Spicy toasty oak and intriguing earthy complexity.

**Palate** Medium-bodied with red plum, fruit of the forest, fine tannins with a persistent finish.

**Cellaring** Already drinking well and likely to keep improving over several years.

**Suggested Foods** Roasted vegetable and walnut salad, duck, lamb and venison.

**Serve** Room temperature.

**Winemaker** Simon Waghorn

