



Summerhouse Wine Co.

MARLBOROUGH

Pinot Noir Marlborough 2015

Our wines come from unique and inspiring vineyard sites across the various sub-regions of Marlborough. Hidden jewels, remote back breaking vineyards helping us write the next chapter in Marlborough's wine story. Our wines are an obvious reflection of the variety, region and vineyards and show lovely fruit purity and concentration.

COOL CLIMATE VITICULTURE & WINEMAKING

Marlborough's temperate, maritime influenced, climate provides ideal growing conditions and allows us to craft expressive wines with elegance and structure.

Week after week of warm, dry weather followed a cooler than average start to the season. The early part of December saw temperatures plummet and flowering was affected for some varieties, reducing yields by up to 30%. By late December, Summer returned as we experienced long, dry spells – including the lowest 7 month rainfall since records began. The vines ripened the fruit fully and picking decisions were made when the grapes showed lovely concentration and flavour.

This wine comes from the renowned Southern Valley sub-region of Marlborough. The hillsides, with their ancient, clay laden soils, are perfect for crafting exquisite Pinot Noir. In the winery, a small batch focus allows for careful flavour management and varietal expression. Select yeast strains preserve the expressive flavours from the vines and careful fermentation management resulted in a beautifully balanced wine. The wine was pressed off skins, underwent malolactic fermentation, and left to mature in a selection of new and seasoned French Oak barriques for 9 months. The wine was then minimally fined, gently filtered and bottled.

WINEMAKERS TASTING NOTE

An elegant and complex Pinot Noir with lifted aromas of bright cherry and berry fruits, savoury oak and wild thyme influences. Silky and textural, the palate is rich and full with dark berry fruits and an underlying bramble and spice aspect. Gentle acidity frames the ripe, silky, tannins for a lovely, lingering, finish.

CELLARING

Drinking well in it's youth this wine will reward further careful cellaring.

SUGGESTED FOOD PAIRINGS

Venison Ragoût, Grilled Sirloin Steak or a Mushroom Risotto.

90 Points: Wine Spectator

"Opens with a note of fresh earth, followed by loamy accents to the core of wild strawberry, cherry, sage and toasted cumin seed. Features polished tannins, good intensity and a long, expressive finish."

Gold Medal: New Zealand International Wine Competition 2016

TECHNICAL ANALYSIS
Harvest Date: 14th March to 6th April 2015
Bottling Date: 19th March 2016
Residual Sugar: 2.6 g/l
pH: 3.56

Brix at Harvest: 22.4-24.3
Alcohol: 13.5%
Titrateable Acidity: 6.0 g/l

summerhouse

"The day ripe
with possibility
- summer calls –
gather friends,
family, a cork flies
and laughter
bubbles over into
the day"

- A POEM FOR
SUMMERHOUSE BY
JENNY BORNHOLDT

