



CABLE BAY PINOT NOIR 2019

Awatere Valley, Marlborough

Cable Bay Vineyards is dedicated to producing hand-crafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

Cinders Vineyard is fully certified organic with BioGro, and all of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Chloe Somerset
VARIETY	100% Pinot Noir
VINTAGE	2019
REGION	Awatere Valley, Marlborough
SINGLE VINEYARD	Cinders Vineyard
ALCOHOL	13.0%
SWEETNESS	Dry
FERMENTATION/AGING	100% wild fermentation, aged in French oak barriques, 21% new
CELLARING POTENTIAL	This wine will reward cellaring for 10+ years, or will be thoroughly enjoyable upon release.



TASTING NOTE

Deep and complex savoury aromas of cherry wood, gun-smoke, rose petal, campari and dried herbs integrate with underlying earthy tones. The site where this Pinot was grown, is expressed wonderfully, especially on the palate; a delicate mineral texture has ensued from the river-stone built soils, and a distinct salinity reflects close proximity to the ocean. The palate is vibrant and poised with wonderful balance and a distinguished tannin structure. A gem from a fantastic vintage for the Awatere Valley.

FOOD MATCH

Game birds, pork terrine, cured meats.

VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit. This vineyard is organic.

WINEMAKING

The Pinot Noir grapes were handpicked in April 2018, early in the morning and delivered straight to the winery. The ferment was 85% whole berry, and 15% whole bunches, and fermented completely with wild yeasts. There were no additives; just organic pinot grapes. This wine macerated on grape skins for one month before pressing and maturing in French oak barrels for a further 12 months. 21% of the barrels were new, yet the delicate fruit characters from our site take centre stage. This wine is unfinned with minimal, gentle filtration prior to bottling.

