



## CABLE BAY PINOT NOIR 2020

### 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 & Ross Anderson

#### VARIETY

100% Pinot Noir

#### VINTAGE

2020

#### REGION

Awatere Valley, Marlborough

#### SINGLE VINEYARD

Cinders Vineyard

#### ALCOHOL

12.5%

#### SWEETNESS

Dry

#### FERMENTATION/AGING

100% whole berry fermentation, aged in French oak barriques

#### CELLARING POTENTIAL

This wine will reward cellaring for 10+ years, or will be thoroughly enjoyable upon release.



#### TASTING NOTE

This wine showcases beautiful aromas of red cherries, plums, thyme and petrichor. These aromas translate onto the palate with further layering of forest floor and earthy tones complementing the bright fruit flavours that are so abundant. There are subtleties in the structure and mouthfeel of this wine that have ensued from the river-stone built soils of the Awatere Valley. Real thought in winemaking has given way to nuances and delicacies that the site presents and is light and juicy in structure but has rounded and soft tannins that persist well after drinking.

#### 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 2020, early in the morning and delivered straight to the winery. The ferment was 100% whole berry, with a short period of partial carbonic maceration. We macerated the wine on grape skins for one month before pressing and maturing in French oak barrels for a further 10 months. 34% of the barrels were new, yet the delicate fruit characters from our site take centre stage. This wine was bottled with minimal, gentle filtration prior to bottling.