

# CROWDED HOUSE



## 2018 PINOT NOIR

The 2018 vintage was similar to 2017 in that a fantastic dry and warm start to the season was met with some indifferent wet weather close to harvest, requiring quick decision making to ensure fruit was picked in sound condition. The great start to the season and hot Summer ensured there was still nice flavour development and by picking early, we have retained a lovely freshness in the wine.

The wine displays bright aromatics of wild strawberries and raspberries with underlying spice and barrel char notes. Light bodied, the palate is fresh with red berry notes and gentle oak integration carrying the wine to a smooth finish.

### GEOGRAPHICAL INDICATION

Sourced predominantly from two grower blocks in the Central Wairau and Ward sub districts of Marlborough.

### WINEMAKING

Fruit was destemmed and transferred to open top fermenters for at least a 4 day cold soak. When signs of natural fermentation were obvious, the tanks were warmed, allowing fermentation to get into full swing. The ferments were plunged one or twice daily until dry, before an extended maceration on skins for up to 7 days. Once pressed, the parcels were run separately to older French oak for natural malolactic fermentation and maturation for 7 months. The wine was blended in December 2018 before bottling in January 2019.

### ANALYSIS

Alcohol: 12.7

Ph: 3.65

Acid: 5.3

Sugar: 1.0g/L

### FOOD MATCH

Great with any classic Italian pizza, antipasti and meat or mushroom based pasta dishes.