

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2019 PINOT NOIR

The 2018/2019 growing season wrapped up with exceptionally clean fruit and low yields that developed excellent concentration and flavour. January through March was hot and dry with little rainfall and combined with the low yields meant harvest started earlier than usual. It also allowed picking decisions to be made in the vineyard on flavour and reaching optimum ripeness.

The combination of fruit from the clay rich southern valleys and the deep, free draining silt loams of the Awatere Valley have produced a distinctly structured wine of both power and elegance. Appealing savoury spices, dark ripe berry fruit and toasted almonds are supported by plump fruit weight and densely structured tannins which carry the wine to a long and satisfying finish.

## GEOGRAPHICAL INDICATION

100% Marlborough, 56% from Awatere Valley, 44% from Southern Valleys.

## WINEMAKING

The majority of fruit was handpicked and destemmed to open top fermenters for 3-5 days at 6 deg C before going through a 'wild' ferment with yeast from the vineyard. Fruit was handled lightly during ferment and allowed to rest for 7 days before being pressed to tank and then gently racked to French oak (15% new). The wine matured for 11 months undergoing full malolactic fermentation, before being blended, lightly fined with an organic egg white and bottled in March 2020.

## ANALYSIS

Alcohol: 13.0%

Ph: 3.58

Acid: 6.2g/L

Sugar: <1 g/L

## CELLARING POTENTIAL

Enjoy over the next 5-8 years when cellared correctly.

## FOOD MATCH

Braised beef check with creamy herb polenta, Confit duck, Szechuan beef.