

SINGLE OIR 2015

INTRODUCTION

Made with grapes from one place, Ara single estate wine aims to deliver more surprise, more excitement and more enjoyment. Fusing the timehonoured art of winemaking with fresh ideas, we amplify and refine the natural qualities of our remarkable Wairau Valley location. The result is a strikingly different Marlborough, New Zealand experience.

Single Estate wines are crafted to bring a consistent expression to the vintage year. These wines aim to deliver consistency of balance, flavour and style from one harvest to another.

HARVEST & WINEMAKING

This Pinot Noir has been crafted from low yielding, closely planted Estate vines in the heart of the Southern Valleys of the Marlborough.

Vintage 2015 was hot and dry, creating small berries with intense concentration of flavour. Making the wine with a combination of whole bunches and destemmed bunches which weren't crushed has added to the wine's complexity.

Ferment was 10-15 days, peaking at around 32°C. A cold winter meant natural malolactic ferment started in spring, further adding to the refinement of the wine. The wine then sat in 100% French 300L Hogsheads for 15 months, with a 30% new oak ratio. The wine was gently racked once prior to bottling, preserving its beautiful fruit and allowing the yeast lees time to add more weight and complexity.



TASTING NOTE

A classic expression of Marlborough Pinot Noir, with added complexity and fine textural components as you expect from Ara Wines.

Dark brooding, red fruit and spice explode on the nose, the palate is smooth with fine powdery tanning that belie Marlborough Pinot Noir.

It has a powerful acid backbo which makes it the perfect accompaniment to game meats such as duck confit or a rabbit and truffle tortellini. Its enjoyable now or will reward aging for up to



ENJOYMENT.

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TECHNICAL SPECIFICATIONS

Alcohol content (%v/v) Titratable acidity

(as Tartic Acid) (g/L) 6.1 Total sugars (g/L)

0.15