



# MOUNT ARA PINOT NOIR 2009

## HARVEST & WINEMAKING

The grapes for this Pinot Noir are sourced from our single vineyard in the Southern Valleys sub-region of Marlborough. Built on a complex structure of savoury and soft tannins typical of grapes grown on close planted, low yielding vines. The aromatics are accentuated by fruit from the younger and more vigorous parcels that show the typical intense Marlborough strawberry and ripe cherry characters. Early and later picks of the blend components also contributed to the fusion of primary fruit and savoury aromas. Fruit was de-stemmed but not crushed and transferred by gravity to tank for cold soak and followed by fermentation and skin contact of 10-15 days. Malolactic fermentation was started in tank and a portion of the blend was kept in tank to retain primary fruit characters. The oak regime on the balance of the blend consisted of 10% new and 90% older fine grained French barrels for 6 months.



## INTRODUCTION

Mount Ara is the local name for the vantage point above our vineyard. From here, there are sweeping views across our single estate, down the Wairau valley and ultimately to the Richmond Ranges.

## TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	13.0
Titratable acidity (as Tartic Acid) (g/L)	5.1
Total sugars (g/L)	<1

**ONE  
PLACE.  
PURE  
ENJOYMENT.**

ARAWINES.CO.NZ

ARA

Single Estate  
Marlborough

## TASTING NOTE

The Pinot Noir grapes selected for this wine have come from stony soils that combine the delicious ripe berry fruit flavours that Marlborough is famous for with style, elegance and finesse.



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