



INTRODUCTION

This wine is from Ara, Marlborough New Zealand, a single estate built on an ancient river terrace formed through unrelenting geological processes.

At 41.38 S 173.57 E, Ara single estate is on the edge of the edge. Slightly elevated, surrounded by rugged Southern mountains and at the point where the Waihopai and Wairau rivers meet – the very definition of raw, cool climate conditions. Here is an extraordinary convergence of environment and people. Our vision is to harness the land's unique potential; to deliver a pure expression of place

Ara's Resolute wines are the culmination of a long and difficult journey: from bare land to fine wine. Enduring extremes of climate, both grapevine and winegrower have overcome the challenges of rocks, dust and mud to forge a wine of great complexity and finesse.

HARVEST & WINEMAKING

Fruit was sourced from the original close planted vines at the "Heart" of Ara where the soil is a weathered loess deposit over gravel conglomerate. The hand harvesting occurred over the period 7th to the 13th of April 2012 in equal portions of Clones 5, 777 and 115. Average sugar levels were 23.8 brix. Whole clusters were de-stemmed but not crushed and transferred by gravity to open top tanks for 7 -10 days colds soak at <10°C followed by fermentation with gentle plunging twice a day to extract tannin and post fermentation maceration for 15-20 days. Fermentation temperatures peaked at approximately 32°C. Malolactic fermentation was started in tank and finished in barrel. The oak regime consisted of 35% new fine grained French oak and the balance 2nd and 3rd fill French oak for 12 months.

Ara Resolute is crafted from a few hand selected rows of Pinot Noir vines, from our unique and sustainable single estate in the Southern Valleys of Marlborough. It is our purest expression of place

TECHNICAL SPECIFICATIONS

Alcohol content (%v/v) 13.5
Titratable acidity
(as Tartic Acid) (g/L) 6.0
pH 3.6
Total sugars (g/L) <1



TASTING NOTE

An exceptional vintage, the Ara Resolute Pinot Noir 2012 – is a complex palate of dark plum, sweet boysenberry and toasted oak supported by a firm structure and completed with a spiced opulent finish. Enjoy this elegantly powerful wine now or cellar for up to eight years

NZ STOCKISTS

Available at only selected fine-dinin restaurants.

Go to www.arawines.co.nz for more details



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Pinot Noir

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Single Estate, Marlborough

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