

SELECT BLOCK PINOT NOIR K54

INTRODUCTION

This wine is from one place that is Ara, Marlborough, New Zealand. It is a place where the essential elements of land, climate and people converge into a true single estate wine. Our fusion of old world tradition and new world innovation has shaped a new generation for Marlborough wine, combining pure fruit expression with texture, elegance and refinement.

This wine is sourced from one especially selected block within Ara's Single Estate vineyard to deliver the perfect balance of the renowned Marlborough exuberance and fruit expression and the refinement that provides the elegance and texture that you can expect from Ara.

HARVEST & WINEMAKING

Fruit was sourced from the older pinot noir blocks at Ara - K54 to express the individual diversity of clone 777 as well as alluvial soil types and micro-climates. A significant part of this wine is hand harvested. Yields range from 1.8 kg per vine on older blocks to 2.0 kg per vine on the mature plantings. Whole clusters were de-stemmed but not crushed and transferred by gravity to tank for 5-7 days cold soak at ~8 C followed by fermentation and skin contact of 15-20 days.. Malolactic fermentation was started in tank and finished in barrel. The oak regime consisted of 20% new fine grained French oak and the balance 2nd and 3rd fill French oak for 10 months.



TASTING NOTE

An exceptional vintage, the Ara Select Block K54 Pinot Noir 2012 exhibits succulent boysenberry and the richness of dark plum, lightly seasoned with toasted oak

Pommard and Djon clone 777 from France is used to create the rich deep ruby fruit forward style Ara is renowned for.

Go to <u>www.ara.co.nz</u> for more details







ONE
PLACE.
PURE
ENJOYMENT.

ARAWINES.CO.NZ

TECHNICAL SPECIFICATIONS

Alcohol content (%v/v) 13.5
Titratable acidity
(as Tartic Acid) (g/L) 5.7
pH 3.6
Total sugars (g/L) <1