



SEVENTEEN VALLEY PINOT NOIR 2024

VINTAGE

Marlborough's 2024 harvest was dominated by dry, windy weather, and super clean fruit with concentrated flavours. The season in Marlborough was marked by the change from the La Nina weather patterns of the last two years to a strong El Nino.

WINEMAKERS NOTES

The grapes from which this wine was made were grown on Mount Riley's Cromarty vineyard located in the Southern Valley's subregion with soils composed of older glaciated clays. Made predominantly from 115 clone, with a smaller amount of 777 the wine was blended to create what we consider to be the finest attributes Pinot Noir has to offer. Grapes were handpicked cold soaked and fermented using indigenous yeast from Mount Riley's winery and vineyard with a portion fermented as whole clusters. The wine was then aged for ten months in a mixture of new and seasoned French barrels.

TASTING NOTES

<i>Colour</i>	Deep crimson
<i>Bouquet</i>	Aromas of dark cherry, red fruits, spice and savoury earthiness.
<i>Palate</i>	Concentrated and complex flavours with a structure of fine tannins and great length.
<i>Drink</i>	Drinking well now and up to 2033. Match with game, red meat and rich, robust vegetable-based dishes.

TECHNICAL INFORMATION

Grape Variety: 100% Pinot Noir
Origin: Marlborough, NZ
Alcohol: 13%
RS: <1 g/L
TA: 5.57 g/L
PH: 3.66 g/L

