



Ra Nui

2019 Wairau Valley - Marlborough

Pinot Noir - 0.75L



SHORT DESCRIPTION

Light red in colour. The nose exhibits enticing aromas of ripe black cherries, black plums and some pepper and spice, distinctly Pinot Noir. On the palate these cherries and black fruit notes are smoothly carried by balanced oak, smooth tannins and soft acidity. A long richly textured finish. A softly textured delight - perfect food wine - Marlborough in a glass!!

Climate:

Late Spring frosts or early Autumn frosts. Over the summer period the days are warm (25-30C) without being overly hot, and in the evening the temperature drops considerably.

Soil:

Mixture of gravel and sandy loam areas with some clay components.

Vinification:

Hand picked, the grapes were transported and placed into a destemmer/crusher and into small open topped fermenters. We gave the must a cold soak for three days, with regular hand plunging, this aids extraction of colour and tannins. The must was warmed in order to start fermentation, and over this period hand plunging continued to break up the cap. After fermentation the wine was pressed off into French barriques, one to four year old barriques, with 10% new. The wine was aged for 9 months, with regular scrutiny and any topping up of barrels.

RA NUI

Ra Nui Wines is dedicated to producing premium hand crafted wine from uniquely favoured vineyards within the Marlborough region. Located on the northeast side of South Island, this area is well known for its excellent Sauvignon Blancs. At Ra Nui they believe that the wine is "in the grape", therefore, they focus primarily on the vineyard, and in particular the grape. All grapes are hand picked, with a second manual selection once in the winery. Only the best grapes are eligible for their wines. Ra Nui is member of 'Sustainable Wine -growing New Zealand', an organization which promotes environmentally focused vineyard practices.

