



TASTING NOTES

Anna's Way Pinot Noir is made by gentle handling and traditional methods to promote the vibrant fruit characters that Marlborough is famous for. The wine has good depth of flavour, sweet fruit on the palate, hints of earthy complexity, and fine tannins.

WINEMAKER'S NOTES

This wine is made up from fruit parcels selected from Wairau, Awatere and Ward. The small batches were individually crushed into fermenters and gently hand plunged, then passed to used barrels to mature. We take a hands-off winemaking approach and bottle with minimal filtration.

MATCHING DISHES



Barbeque



Venison or Lamb

AROMA

A vibrant Pinot Noir with cherry, plum and blueberry aromas along with a touch of savoury and spicy complexity.

COLOUR

Bright garnet hue

ANALYSIS

Alcohol	13%
T.A	5.1g/L
P.H	3.51
R.S	<1g/L

KEEPING QUALITY

Cellar for 2+ years

TEMP. TO SERVE

14-18 degrees Celsius



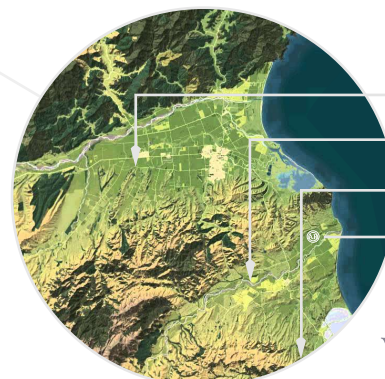
Silver Medal
Marlborough Wine Show, 2017
New Zealand

CLASSIFICATION Marlborough

SOIL Light clays, mixed alluvial

GRAPES 100% Pinot Noir, Burgundy clones

VINIFICATION Small batch fermented with hand plunging and traditional techniques.



GRAPE TO GLASS

- Wairau Valley
- Awatere Valley
- Ward
- ARWC winery