

# SILVER FERN NEW ZEALAND

## PINOT NOIR • 2016 MARLBOROUGH

Silver Fern wine is as authentically and unmistakably as New Zealand as the name it bears. The iconic Silver Fern is a meaningful and inspirational emblem to the people of New Zealand. It embodies success, national pride and all that it is to be “Kiwi”! Our fruit is nurtured in 100% sustainable vineyards. Our vines flourish in New Zealand’s clean and unspoilt environment with its hot, sunny days and cool nights.

### VINTAGE REPORT

The 2016 growing season started out incredibly dry, with some predicting a severe drought. Fortunately some unseasonal rains in February set the vines up for a great final ripening period. March and April were very consistent, with warm and dry weather experienced throughout Marlborough allowing a harvest that wasn’t dictated by the weather. All varieties were able to be picked at optimal ripeness and in good time. Conditions over the flowering period were stable, creating nice even crop levels in the vineyards which translated into wines with great concentration and texture. Our Pinot Noir was harvested in excellent condition and resulting wines are showing the wonderful typicity that Marlborough is known for – lifted fruit flavours in the red berry spectrum balanced with earthy savoury notes, vibrancy, purity and structure.

### WINEMAKING

The low yielding vines were harvested at optimal ripeness. The parcels were cold were inoculated with selected yeasts to enhance varietal character. A fast, hot fermentation proceeded with regular plunging which has helped to craft a wine with elegance and balance. The parcels were gently pressed off after fermentation, and aged

### TASTING NOTES

This Pinot Noir shows lifted red cherry and cassis with notes of mocha and spice on the nose. The palate is supple with juicy fruit weight, fine tannins and a subtle toasty finish.

Enjoy on its own, or match with duck, lamb, venison and veal dishes.



### WINEMAKING ANALYSIS

*Harvest Date: 3-17 April 2016*  
*Vineyard: Seaview Vineyard*  
*PH: 3.61, Alcohol: 13.5%*  
*Residual Sugar: 1.7g/l, TA: 4.7*