

Gardo & Morris

NEW ZEALAND WINE

MARLBOROUGH PINOT NOIR

Ripe blackberries, raspberries and dark cherries combine with the delicate perfume of wild strawberries and almonds creating a wine of great concentration. On the palate these rich mouth filling characters combine with wild strawberries and a sweet butterscotch note.

– VITICULTURE AND WINE MAKING NOTES –

Our Marlborough Pinot Noir is machine picked in the cool of night from several vineyards in the Awatere Valley and Southern Valley of Marlborough. The vineyards all have a mix of clay and silt soil types. Low yields of around 3-4 ton / acre and a dry summer created perfect ripening conditions, March and April were dry and warm, and the low yielding crop ripened to optimum maturity, the berries were very small and concentrated this year giving extra concentration to the wine.

Machine harvesting in the cool evenings then grapes are gently crushed into small open top fermenters, after one week cold maceration natural yeast fermentation took place with regular hand plunging. After 4-5 weeks on skins the wine was gently run off by gravity and the skins were gently pressed. The wine then underwent maturation in 228L French barriques in the traditional burgundy style.

Full malolactic fermentation in barrique has softened the acidity and added complexity. The wine is aged in barrique for approx 12 months, then after a light egg white fining it was bottled unfiltered.

– FOOD MATCHING SUGGESTIONS –

Best to be served around 16°C accompanied with oven roasted duck in an elegant sauce, a heavily buttered fillet of Monk Fish or even lighter courses of venison.

– THE PRODUCER –

Gardo & Morris is a small family-run boutique New Zealand Winery. Our aim is to create exceptional single vineyard wines from New Zealand's finest winegrowing regions. These wines are made to complement food and reflect flavours of the vineyard site and grape variety. We believe that by working with small vineyard areas we are able to pick the very best fruit and with gentle treatment in the winery turn this into unique handcrafted wines. Benjamin Morris studied his Master of Applied Science (Oenology) at Lincoln University in New Zealand where he specialised in research on producing organic wines without the addition of preservatives. "Creating our wines with minimal vineyard sprays and additives is very important to us as it helps us produce pure clean wines and has the added benefit of sustaining a healthy environment".



Vintage	2016
Region	Marlborough

Country	New Zealand
Grape(s)	Pinot Noir

Alcohol	13.5%
Maturation	Up to 12 months in French barriques (20% new)