

GARDO AND MORRIS



Marlborough Pinot Noir 2016

New Zealand	Red	Still	
BOTTLE SIZE: 75cl	CASE SIZE: 12	ABV: 13.5 %	CLOSURE: Screwcap
Pinot Noir 100.0 %			



TASTING NOTE:

Fruits: ripe blackberries, raspberries and dark cherries combine with wild strawberries with a hint of almond. This concentrated wine is rich and mouth filling with a sweet butterscotch note on the finish.

FOOD MATCH:

Roast duck, pan fried monk fish & venison.

TECHNICAL INFO:

Grapes were gently crushed into small open top fermenters, after one week of 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 was aged in barrique for approximately 12 months, then after a light egg white fining it was bottled unfiltered.

VEGAN 

ORGANIC 

SUSTAINABLE 

BIODYNAMIC 

NATURAL 

LOW ALCOHOL 



If you would like to give this wine a try, then [click here](#) to get in touch!