PINOT NOIR – NOVUM

Marlborough

APPELLATION: Southern Valley

BLEND: Pinot Noir

WINEMAKER: Will & Rachel Hoare

VINEYARD:

Fruit for this wine was grown on a single vineyard, Novum's flagship Quarters Vineyard within the highly regarded Southern Valley's area in Marlborough. It is planted at altitudes ranging from 60 to 120 metres above sea level, and in clue a mix of steep and flat sites. The vines are 30+ years old and close-planted, producing small bunches of concentrated fruit. Heavy clay loam soils and higher day time temperatures make it an ideal environment to grow high quality Pinot Noir.

VITICULTURE

These vineyards are maintained through a mix of organic and biodynamic practices and have high density planting, with a mix of Dijon clones.

WINEMAKING:

Grapes are handpicked, destemmed (except when the vine ripeness allows for some percentage of whole bunch) and undergo a cold soak (about 5 days) before indigenous fermentation takes place in small stainless-steel vats. The wine is pumped over once a day during active ferment and then spends 20 to 30 days on skins post-fermentation to elongate the tannins. The wine ages in French barriques (20% new) for 10 months. The wine is bottle unfiltered and unfined unless some is needed depending on the vintage.

WEBSITE: https://www.novumwines.co.nz/

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Dark and brooding, with traditional plum, cherry and earthy spice characters. The palate is complex and meaty, with vibrant fruit core and savoury bay leaf notes. A serious Pinot Noir, with great textural interest.