

BISHOP'S LEAP



COLOUR

Garbet red.

AROMA

Ripe raspberry and black current leaf, dried herb and savoury aromas.

PALATE

Fresh raspberry and red cherry combined with toasted spices, round and full on the palate with a long savoury finish.

AGEING POTENTIAL

This Pinot Noir can be enjoyed on release and will continue to develop complexity for the next four to five years.

VITICULTURE

The fruit was sourced from a number of specifically chosen low cropping vineyards from the Southern Valley's region of Marlborough.

Leading up to harvest each vineyard was closely monitored and tasted to determine when the flavours were at their optimum, and harvested in the cool of the morning.

WINEMAKING

At the winery each batch (or vineyard) was held cold for five days prior to fermentation to help with colour and flavour extraction. The juice was then inoculated with yeast for the primary alcoholic fermentation and hand plunged during the height of fermentation. When dry each batch was pressed to tank, settled and then racked off gross lees to either stainless steel tanks or a mixture of new and older seasoned French oak. The wine underwent 100 per cent malolactic fermentation before being blended, fined, lightly filtered and gently prepared for bottling.

ALCOHOL
13.5 % v/v

TOTAL ACIDITY
5.2g/L

PH
3.55

FERMENTATION
Cool. Stainless Steel.

WINEMAKER
Heather Stewart