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wines worth sharing

Nga Waka 'Martinborough' Pinot Noir 2016

Grape Varietal:	100% Pinot Noir
Growing Region:	Martinborough, New Zealand
Chief Winemaker:	Roger Parkinson



As I have said on a number of occasions - Roger lives and breathes Pinot Noir and is one of world's leading exponents of his craft, expressing the varieties 'sense of place' - into a treat for the senses. 2016 was a recompensing growing season for many vineyards in Martinborough after a very testing previous vintage. As with all of Roger's wines, this is an honest interpretation and expressing of the true character and quality of balanced Pinot Noir.

As the fruit came in from the three different sites, between 10-20% was whole bunch pressed, with the balance being de-stemmed before having a total maceration time of between 21-25 days. The wine then went through malolactic fermentation in barrel, tight-grained French oak barriques, with 30% being new oak to balance the richness of the 2016 fruit. The wine spent a total time of 12 months developing and maturing in barrel, before being bottled un-fined and un-filtered, so don't be surprised if you have a slight haze to your wine and with age it will throw a slight deposit.

This is pure and simply a quality expression of all that is good in Pinot Noir. This is a wine that reflects the growing season, vineyard sites, varietal typicity, a generous flavour profile and most importantly is well balanced.

As you pour this wine into your glass you will be greeted by a deep red colour with a purple hue. On the nose you are engaged by rich, succulent and powerful Martinborough Pinot Noir aromas showcasing dark cherries along with fresh and dried spices and subtle earthy undertones.

The palate is generous and succulent again confidently expression classic Martinborough Pinot Noir dark cherries, plums, earthy, savoury flavours infused with dried spice and supported by subtle tannins and balanced oak from barrel maturation. Resulting in a well-structured, layered wine all perfectly entwined to produce an elegant lingering wine that will reward the senses. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Nga Waka 'Martinborough' Pinot Noir has 13.5% Alc. Decant for 30-45 minutes and serve in an appropriate glass at 15-17°C.

Cellaring Potential:

Drinking well this coming season; and will reward another 3-4 years cellaring.

Food Pairing Suggestions:

Perfect wine pairing with lamb cutlets, roast pork, classic Peking duck, mushroom pasta or pizza, and earthy vegetarian cuisine - *enjoy.*



A classic Martinborough Pinot Noir revered by those in the know.