

Nga Waka 'Martinborough' Pinot Noir 2019

Grape Varietal:	100% Pinot Noir
Growing Region:	Martinborough - New Zealand
Founder / Winemaker:	Roger Parkinson



Roger lives and breathes Pinot Noir and is one of world's leading exponents of his craft, expressing 'sense of place' and crafting a wine that is a treat for the senses. And with all of his wines, this is an honest interpretation, showcasing true varietal characters and a balanced Pinot Noir.

As the fruit came into the winery, approximately 10% was whole bunch fermented, with the balance being de-stemmed before having a maceration time of around 21-24 days. The wine then went into tight-grained French oak barriques, where it went through malolactic fermentation, with 30% being new oak to give structure and balance to the fruit. The wine spent 11 months developing and maturing in oak barrels, before being bottled un-fined and un-filtered, so don't be surprised if you age, it throws a thin deposit.

This is a pure varietal expression of all that is good in Pinot Noir. This is a wine that reflects 2019 in Martinborough which was a solid growing season, and the resulting wine has a big-hearted flavour profile and most importantly balance.

As you pour, you will be greeted by a deep red colour with a purple hue. On the nose you are enticed by ripe dark cherries along with fresh violets, dried herbs and subtle earthy undertones.

The palate is generous and poised, expressing classic Martinborough Pinot Noir flavours of dark cherries, plums, subtle truffle undertones all nicely dovetailed with fine tannins and deft oak from barrel maturation. Resulting in a well-structured, layered wine all in balance, along with the youthful fruit acidity that is currently giving a lift to the upbeat finish. *Treat yourself - a wine worth sharing.*

This 2019 Nga Waka 'Martinborough' Pinot Noir has 14% Alc./vol. Decant for 35-45 minutes and serve in an appropriately shaped red wine glass at 15° - 17°C.

Cellaring Potential:

With decanting drinking this season, though it would appreciate 12-18 months and will repay another 4 - 5 years.

Food Pairing Suggestions:

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

A classic Martinborough Pinot Noir that is respected by those in the know.

