

Nockie's Palette "Georgetown" Pinot Noir 2016

CENTRAL OTAGO

WINEMAKING NOTES

As it was a hot season and the fruit was very ripe, we chose to do more whole bunch (39% in total) than usual. One batch was 100% whole bunched, no sulphur added, lightly plunged by feet, without much maceration. Natural yeasts were used. The resulting wine was then aged for 12 months in oak barrels (25% new oak). No filtering or fining operations were carried in order to underline the fruit complexity. This wine has very low sulphur levels (<30ppm).

COLOUR

Ruby colour with garnet hint.

NOSE

This elegant aged Pinot Noir is fragrant on the nose with black cherry, raspberries, florals, plums, and wild thyme aromas interacting with sweet spices (vanilla, cinnamon, liquorice) and subtle earthy and mushroom notes.

PALATE

On the palate, the wine is complex and concentrated, with mature soft fine tannins and a long and savoury finish.

FOOD PAIRING

Beef bourguignon, Shanghai-style braised pork belly.



Reg Mombassa 'Metaphorical Proximity' 2004

LABEL PAINTING

Painting of a Kangaroo and Kiwi joined together, with the Kangaroo leading the Kiwi, or the Kiwi restraining the Kangaroo. Reg is a Kiwi living in Australia and the painting reflects the close association the two countries have to each other. In this case instead of joined at the hip they are chained by the neck. Just as Reg reflects on his Kiwi heritage so Nockie's Palette references the Australian origin and adoptive country of New Zealand.

AWARDS

2019 International Wine Challenge - Silver Medal
2019 Decanter World Wide Award - Silver Medal

WINEMAKER Jen Parr
GRAPE VARIETY 100% Pinot Noir
from Single Vineyard
REGION Central Otago, NZ
VEGAN FRIENDLY

ALCOHOL 13.5%
PH 3.65
TOTAL ACIDITY 4.80g/l
RESIDUAL SUGAR Dry
BOTTLE SIZE 750ml

