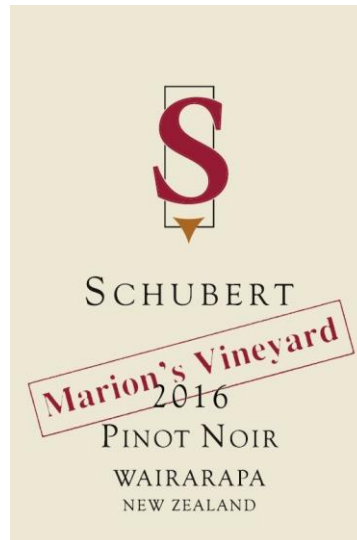




SCHUBERT



2016 PINOT NOIR Marion's Vineyard

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A wet and cold September resulted in a late start to the season. One of the hottest Februarys on record and low rainfall during March allowed for perfect ripening conditions.

DATE OF HARVEST: 21st March – 6th April 2016

HARVEST & VINIFICATION: Marion's Vineyard is a selection of predominantly two Pinot Noir clones; the Pommard and the Abel clone. Hand-picked and careful selection of grapes. 100% de-stemmed, cold-maceration and fermentation in stainless steel vats and left on skins for 3 weeks. Aged in 35% new and 65% used French oak barriques for 18 months.

DATE OF BOTTLING: 18th February 2018

ALC: 14.0% VOL

TASTING NOTES: Luscious, deep-fruit aromas of red cherries and raspberries rise from the glass. The palate is crisply layered and mouth filling with fine tannins. Ripe red fruit obtains complexity from hints of spicy characters, tea leaf and earth. The texture has sophistication and elegance, being sumptuous and refreshing at the same time.

DRINKING TEMPERATURE: 15 -17 °C

CELLARING: 8 -15 years

***** 5 star, 19/20 points by Raymond Chan, June 2018



SCHUBERT Wines Limited, 57 Cambridge Road, Martinborough, New Zealand

E-mail info@schubert.co.nz · www.schubert.co.nz

Telephone +64 (0)6 306 8505