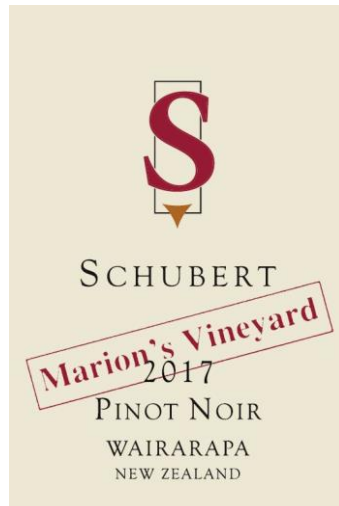




SCHUBERT



2017 PINOT NOIR Marion's Vineyard

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Mild spring temperatures extended into summer, coupled with an unseasonal period of rain which continued during autumn.

DATE OF HARVEST: 30th March – 4th April 2017

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 December 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

93 points by Bob Campbell MW, July 2019

93 points by James Suckling, October 2019



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