



# KIMURA

CELLARS

MARLBOROUGH  
2022 PINOT NOIR

## Vineyard

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The vineyard is in Awatere Valley. The age of vine is 22 years old. This area is cooler in Marlborough, and it offers a long growing season. The soils are mainly loam with some silt and sand.

## Winemaking

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We harvest all grapes by hand. The grapes are gently destemmed and chilled for 7 days prior to the fermentation. Malolactic fermentation takes place in spring. The wine is matured in French barrels (approx. 20 % of new oak) for 11 months.

## Tasting note

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The wine has aroma of ripe plum, black cherry with harmony of forest floor and subtle spicy oak notes and violet. It is expressive with an elegance and refined palate displaying richness and generosity. Complex flavor is layered and balanced by fine silky tannin and concentrated fruit characters.

## Technical data

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Alcohol: 13.5% | TA: 5.1g per L | pH: 3.75 | Residual sugar: nil (dry)

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WINE OF NEW ZEALAND

[www.kimuracellars.com](http://www.kimuracellars.com)