



KIMURA

CELLARS

MARLBOROUGH
2023 PINOT NOIR

Vineyard

The vineyards are in the Awatere Valley and Wairau Valley. The soil in the Awatere Valley vineyard is silt loam and the soil in the Wairau Valley vineyard is clay.

Winemaking

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. 15 % of new oak) for 11 months.

Tasting note

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

Alcohol: 13.2% | TA: 5g per L | Residual sugar: nil (dry)

WINE OF NEW ZEALAND

www.kimuracellars.com