



Walnut Block

2018

'COLLECTABLES'

Pinot Noir | Marlborough - New Zealand



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Walnut Block Estate
Vine Age: 17-years-old
Soil Type: Alluvial sand & clay
Viticulture: Certified Organic (Bio-Gro New Zealand)
Fermentation: Native – open-top stainless steel fermenters (100% destemmed)
Skin Contact: 10 days
Aging: 12 months in 10% new French barrique
Total Acidity: 5.6 g/L
Total SO₂: 70 ppm
Total Production: 2,000 cases

About

This is the most recent addition to the 'Collectables' lineup and a very welcome one at that. In 2001, the Sowman's planted a little more than 10 acres to four Burgundy clones of Pinot Noir, this became the exclusive source for both 'Nutcracker' and 'Collectables' Pinot Noir. This vineyard has been farmed organically since its inception and the natural farming methods really show in the dark fruit flavors and aromas produced as well as fine tannins, both characteristics rarely seen in Marlborough Pinot Noir.

The fruit was hand-harvested into small picking trays and left to cold soak overnight, tightening up the aromatics and structure a bit. The following day the fruit was entirely destemmed and lightly crushed then transferred into small stainless-steel fermenters. Fermentation occurred with only the native yeasts from the vineyard and the wine went dry after a little more than a week. The wine stayed on the skins for another couple of days post-ferment prior to being lightly pressed with only the free-run juice being used. The wine matured in French barriques, 10% of which was new, for 12 months.

Tasting Note

A vibrant bouquet of ripe red fruits with underlying earthy tones and spicy oak. The palate displays layers of delicate fruit and savoriness, balanced with gentle acidity and fine tannins. Very stylish and appealing.