



PINOT NOIR 2017

Meaning “smoky river” in Maori, Opawa is a vineyard located on the old river bed of the historic Opawa River in Marlborough. The stony river gravels absorb the sun’s warmth during the day, radiating it back onto the grapes at night, evolving the delicious aromas and flavours in these wines. Our grapes are picked in the cool of night, under the moonlight, to ensure these pristine flavours are perfectly preserved in our wines.

WINEMAKER’S REMARKS

A medium bodied and beautifully balanced Marlborough Pinot Noir. The nose shows fruit characters of ripe plums and wild blackberries with savoury spices and a hint of toasty oak. Elegant and juicy on the palate, it displays red fruit flavours and hints of liquorice accompanied by soft, fine tannins. This wine has an elegant structure, silky texture and juicy acidity to give freshness, and it culminates in a lingering finish.

VITICULTURE & WINEMAKING

This wine was made from selected premium vineyards in our dedicated Pinot Noir Cellar using principles of minimal handling and gravity flow. After a cold soak and indigenous fermentation the wine was pressed into French oak barriques for maturation, before being clarified and bottled in March 2018.

TECHNICAL INFORMATION

Vintage	2017
Region	Marlborough
Alc/Vol	13.0%
pH	3.45
TA	4.9 g/L

New release

www.opawawine.com

