



CLARK ESTATE

Koromiko Pinot Noir 2019

Viticulture

This single-vineyard Pinot Noir was made from grapes grown on the slopes of the hillside vineyard in Koromiko, Marlborough. On this north west facing steep slope of one hectare it is impossible to use machinery, so all work is meticulously managed by hand.

Winemaking

Made from hand harvested grapes our Pinot Noir is a partial wild ferment. The fruit was crushed and soaked for 5 days to absorb the delicate aromas and flavours in the skins. The fermentation was completed in 2000L stainless steel open fermenters and once dry, the wine was transferred into French oak barrels to age for twelve months. The Malo-lactic fermentation softened the acidity to create a balanced and harmonious wine.

Wine Analysis

pH	3.87
TA	4.6 g/L
Alc	14.0%



Tasting Notes

Beautifully fruited and attractively expressed, the bouquet shows dark plum, cherry, thyme, floral and toasted nut characters with hints of game and spice. The palate delivers lovely weight and roundness, as well as bright fruit intensity and silky texture, finishing long and smooth. The wine offers sweet berry flavours backed by rich savoury nuances.