Wairau River Reserve Pinot Noir 2022



Region

Marlborough is by far New Zealand's largest grape growing region with more than two-thirds of all plantings. First planted in 1873 it is known in the region by the Maori name, Kei puta te Wairau meaning 'the place with the hole in the cloud' due to its very high 2,410 sunshine hours a year. High sunshine and a dry growing season help to create the famous intense flavours. Generally, plantings are in two main valleys of Wairau and Awatere. Much of the land is alluvial river basin with well-drained soils that provide an ideal for Sauvignon Blanc and clay slopes better suited Pinot Noir and Pinot Gris.

Producer

Wairau River wines take their name from the river that runs through the heart of the Marlborough wine region. (Wairau is Maori for `many waters`). The Rose family were pioneers in planting vines in the 1970`s and after originally selling the grapes to other wineries (like Cloudy Bay) they launched their own label in the early 1990`s. Today their foresight has created a very successful company which remains family owned and run. Wairau River is one of the largest independent wine estates in Marlborough, and the range of elegant wines is characteristically expressive of its Marlborough roots.

Tasting Notes

This fantastic Pinot Noir is made from hand harvested selected grapes from the Home Block single vineyard. Open top fermentations in top French oak cuves is followed by 15 months ageing in barrels, of which 25% is new. This wine provides dark fruits entwined with savoury richness and toasty notes. The complexity of the nose continues through the palate revealing a generous, medium bodied weight, packed with black fruit and mocha nuances delivered with a refined texture and a persistent finish.

Food

Garlic roasted lamb, vension steak or roasted salmon with capers.

Technical Information				
Country	New Zealand	Dry/Sweet Style	Dry	
Region	Marlborough	Alcohol Content	13%	
Grape(s)	Pinot Noir (100%)	Closure Style	Screw cap	
Туре	Red	Organic/Biodynamic	No	
Style	Light	Allergens	Milk:	No
Oaked Style	Lightly oaked		Egg:	No
Body Style	Light bodied	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Sustainable	Yes-certified sustainable		3.	



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