

TOREA Marlborough Pinot Noir 2008

VARIETY

Pinot Noir

REGION

Marlborough

STYLE

Fruit driven.

VINTAGE

2008

VINEYARD

Brancott Valley

VINIFICATION

Hand harvested 3 week maceration and wild ferment followed by ageing tank and french barriques.

APPEARANCE

Deep dark colour.

BOUQUET

Intense aromas and flavours of cherries, raspberries and strawberries.

PALATE

Rich full pallet.

CELLARING

This wine can be enjoyed now but also has great cellaring potential.

SERVING TEMPERATURE

Room temperature.

FOOD ACCOMPANIMENTS

Dry but packed with these delicious, ripe, fruit characters, it is the ideal partner for a number of dishes including hot ham, roast pork and those with Moroccan flavours.

TECHNICAL ANALYSIS

Harvest Date:	March 2008
Bottled date:	December 2008
Winemaker:	Brian Bicknell
Brix at Harvest:	25.2
Alcohol:	14.0%
Residual Sugar:	2.5
Titrateable Acidity:	5.17
pH:	3.79
Packaging:	12 x 750ml
Hancocks Product Code:	12293

