



WINDRUSH ORGANIC PINOT NOIR MARLBOROUGH 2019

WHO ARE WE?

Callum & Sarah Linklater, second generation organic producers. We have family owned certified organic vineyards in Marlborough producing chardonnay, pinot noir & sauvignon blanc.

ABOUT THE VINEYARD

From Andahlane Vineyard on Conders Bend Road, where the soils are very stony at the north end, and very silty at the south end. The vines were planted in 2012, established organically from day one. This wine is made from clone 777 and 828.

THE VINTAGE

Vintage 2019 was a superb growing season with plenty of spring rain for beautiful lush growth, then a typically hot, dry summer, with just enough cool nights to produce powerful and evenly ripened fruit flavours. We experimented with pressure bomb testing vines and only irrigating when the vine was starting to show signs of water stress. This resulted in super ripe concentrated berries.

WINEMAKING

Hand picked and destemmed at the winery into open top fermenters. Cold soaking for 7 days with daily pump overs and gentle hand plunging. The Must underwent ferment (50% inoculated, 50% indigenous yeasts) and left to sit on skins for 7 days post ferment before pressing and going to barrel. Once in barrel malolactic fermentation was carried out and then left alone to develop complexity and tannin structure.

WINEMAKERS NOTES

Fresh berries, omega plum, dark cherries, a touch of baking spice, silky tannins held together with a toasty mocha finish..yum! Winemaker: Cullen Neal.

Bottled: 5th February 2020
Released: November 2020

Alcohol 13% | pH 3.8 | TA 5.7g/L | Total So2 64ppm

DRINK WITH

Bright, lush and versatile for food matching, drink with good friends and seasonal fare. Cellar up to 5 years.

www.windrushorganic.com
Instagram: @windrushorganic