



## WINDRUSH ORGANIC PINOT NOIR, MARLBOROUGH 2020

### 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

A single vineyard wine 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 by the Linklater family from day one. This wine is made from clone 777 and 828.

### THE VINTAGE

We experienced a long hot and dry summer in Marlborough which were ideal conditions for Pinot Noir. Hand picked on the 20th March with Covid-19 lockdown almost upon us.

### WINEMAKING

Hand picked and destemmed at the winery into open top fermenters & cold soaked for 3 days with daily pump overs and gentle hand plunging. The Must underwent ferment with indigenous yeasts, and once complete, gently pressed off before going to barrel. Once in barrel malolactic fermentation was carried out and then left alone to develop complexity and tannin structure. About 20% new French oak, the balance a mixture of various aged seasoned barrels

### 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: 16th February 2021  
Released: October 2021

Alcohol 13.5% | pH 3.68 | TA 5.4g/L  
RS: <2 (Dry) | Total So2 72ppm

### DRINK WITH

Perfect with fillet steak or lamb rack.  
Enjoy now or cellar up to 5 years.

Single Vineyard | 100% Wild Fermented

### Contact:

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