



Sherwood Estate

Pinot Noir 2012

Wine Maker: Peter Evans
Appellation: Marlborough
Varietal: Pinot Noir 100%
Yields per Acre: 3.5 t/acre
Cases Produced: 5,000
Filtration and fining: Yes, and egg white fining.
Wood treatment: French oak
Length of barrel maturation: 5 Months



Alcohol %: 13.5%
Total Acid: 5.8 g/l
Free/Total Sulfur: 25/85 ppm
pH: 3.45
Residual Sugar: 1.0 g/l

UPC#: 682302542138

Viticultural Practices: Selected parcels of Pinot Noir from our Sandy Creek Vineyard and neighbouring blocks in Marlborough have gone in to producing our 2012 Sherwood Pinot Noir. Harvesting the fruit early April 2009 in great conditions it was transported to the winery and tipped into 5 tonne fermenters. After a six day cool soak the fermentation began on its own accord. The cap was hand plunged twice a day over the 17 day skin contact period. The wine was then pressed off skins, aged for 5 months in barrel, lightly blended, fined and bottled.

Wine Makers Notes: The 2012 Sherwood Pinot Noir displays ripe, sweet dark fruit notes with an edge of subtle oak complexity on the nose. The palate is rich and round supported by fine grain tannins.

Food Accompaniments: An excellent match for most meat dishes.
