



SUMMERHOUSE

WINE OF NEW ZEALAND

SUMMERHOUSE PINOT NOIR – MARLBOROUGH – 2019

We capture the best bits of summer in every glass of Summerhouse,
so you can enjoy life's simple pleasures all year round.

TASTING NOTES

Richly aromatic with dark cherry, violet and mocha, our Marlborough Pinot Noir is graced with juicy fruit flavours and a silky, comforting finish.

ACCOLADES

Gold – Sydney International Wine Competition 2018

Double Gold – Sakura Wine Awards 2016

Gold – Marlborough Wine Show 2016

VINTAGE

The 2019 growing season started well in Marlborough with good soil moisture and warm, even springtime temperatures. Intermittent rainfall resulted in cooler soil temperatures, before extended hot and dry weather over Summer resulted in low disease pressure and outstanding fruit quality.

WINEMAKING

After harvest, the fruit was cold soaked for five days and fermented in small batches in open-top fermenters. Each ferment was plunged three times a day to extract colour and tannins from the skins. The wine was left to macerate for five days before a gentle pressing off the skins. The wine was aged in French oak barriques for 10 months, including 20% new oak.

Alcohol: 13%

Bottle barcode: 9421003771529

Case barcode: 09421003771536
