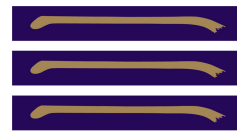


NGA WAKA



MARTINBOROUGH

NGA WAKA Lease Block Pinot Noir 2015

VARIETY

Pinot Noir

REGION

Martinborough

STYLE

Dry, full-bodied

VINTAGE

2015

VINEYARD

Lease Block

VINIFICATION

10% whole bunches, balance de-stemmed only. Total maceration time 24 days. Malolactic fermentation in barrel - tight-grain French oak barriques (28% new). Total time in barrel - 12 months. Unfined and unfiltered.

APPEARANCE

Deep red/purple

BOUQUET/PALATE

Showcases the berry, spice and savoury flavours for which Martinborough Pinot Noir is renowned with the extra depth, texture and complexity that mature vines and an outstanding site deliver. Flavours under-pinned by silky tannins and subtle, refined oak from barrel maturation.

CELLARING

Will improve under sound cellaring conditions for 5-7 years and provide pleasurable drinking for many years thereafter.

SERVING TEMPERATURE

16-18C

FOOD ACCOMPANIMENTS

Suited to a wide range of red meat and game dishes, particularly lamb, venison, rabbit and duck. Will handle savoury sauces and spicy dishes but best to avoid cream-dominant sauces.

ACCOLADES

Just released

TECHNICAL ANALYSIS

Harvest Date:	April 7 2015
Bottled:	October 2016
Winemaker:	Roger Parkinson
Brix at Harvest:	25.2
Alcohol:	14%
Residual Sugar:	less than 1g/l
Titrateable Acidity:	6.0 g/l
ph:	3.57
Packaging:	12 x 750ml

