

Alpine MIST

Alpine Mist Marlborough Pinot Noir 2010

Winemaking

Grapes were crushed and de-stemmed to small vats, and left five days for pre-fermentation maceration. Fermentation started with wild yeasts from the vineyards, and vats were hand plunged during fermentation. After fermentation, skins were left to macerate for 10 days before pressing. After pressing wine was transferred to French Oak barrels where it aged for 12 months before bottling.

Tasting Notes

An aromatic and lively wine, bursting with flavours of raspberry, cherry, blueberry and hints of truffles. The palate is dry and vibrant with underlying complexity and exuberance.

Technical Analysis

Alcohol – 13.1%

TA g/l - 5.4

Sugar g/l - <1

