

# Alpine MIST

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## Alpine Mist Marlborough Pinot Noir 2012

### Winemaking

Hand harvested from our hillside vineyard, grapes were fermented in the traditional way in small batches with hand plunging and extended maceration on skins. The ferments were allowed to heat up, and after pressing the wine was aged in French oak barrels for 15 months.

### Tasting Notes

The wine has a deep red colour with purple hues in its youth, aromas of red and black berryfruits, the palate is intense, lively and balanced, with soft tannins.

### Technical Analysis

Alcohol - 14.2%

TA g/l - 5.8

Sugar g/l - <1

### Accolades



Bronze Medal - *Cathay Pacific Hong Kong International Wine & Spirit Competition 2013*

