

# CATLIN COVE

THE SPIRIT OF MARLBOROUGH  
NEW ZEALAND

## 2013 Catlin Cove Marlborough New Zealand Pinot Noir

### Background:

Catlin Cove wines are the result of painstaking attention to detail in both vineyard and winery from the pinnacle of New Zealand wine regions, Marlborough. Catlin Cove Pinot Noir was carefully nurtured following vintage and the components held separately. The wine undergoes extended contact with skins and some lees stirring during fermentation on exotic yeast strains. These techniques have worked together to create this unique example of New Zealand Pinot Noir. Legendary winemaker of the Marlborough district oversees all aspects of production of Catlin Cove wines.

### Winemaking:

The grapes were harvested during the night when the fruit temperatures were at their minimum. The partially crushed grapes were transferred to open top cuves for cold maceration of 7-10 days followed by wild fermentation. During fermentation the juice is pumped over and plunged up to 3 times per day allowing gentle extraction of fruit tannins. Skin contact ranged from 23 to 31 days the wine was pressed, briefly settled and transferred to 20% new and 80% two year old barrels for maturation and 100% malolactic fermentation.

### Tasting Notes:

The aromatics are ripe red fruits, intense raspberry and cassis, supported by the well-integrated oak. Delicious ripe strawberry on the palate with a touch of cherry and hint of dried herbs. Highly complex Pinot Noir characters dominate the style.

### Food Marriage:

Red meats, particularly lamb, even poultry and of course mild cheeses and pasta. Delightful in isolation to enjoy its marvellous structure.

