



PALLISER

4+

Pencarrow 2011 Pinot Noir

Winemaker:
Allan Johnson

14.0% alc., the wine spending 17 days on skins and aged 10 months in French oak

Colour:
Dark, deep, black-hued red colour, lighter on rim

Awards: 18.0 – Raymond Chan

Aroma:
This has a tightly bound, but intense and penetrating nose of ripe black fruits with dark herb and spice notes as well as violet-like florals.

Technical details

Picking date	May 2011
Alcohol	14.0%
Bottled	06 March 2012

Palate:
Medium-full bodied, the flavours promise to unfold and reveal more with time. There are flavours of black fruits and florals, concentrated and densely packed, and supported by fine-grained, but firm tannins. The oaking is sensitive and the youthful acidity carries the flavours on a long, lingering finish featuring spicy black fruits and hints of liquorice



Ageing Potential:
This is a tightly concentrated, brooding and firmly textured Pinot Noir that needs another year to become accessible. It will then develop for another 4-5+ years

Winemaking:
Clones 114, 115, 667, 777, Abel and 10/5, all Martinborough, the fruit given a cold soak and mostly indigenous yeast fermented to

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NEW ZEALAND FOOD & BEVERAGE EXPORTER OF THE YEAR - 2004

Camarão à Grega. Jantar no Restaurante Bar do Victor em 28/01/2014, com Gê.