

Anna's Way
Pinot Noir 2017 /
Marlborough

AW
ANNA'S WAY

sapor.co.nz



SAPOR
— MAKERS
& GROWERS

AROMA

Brambles, spice, red currants and a hint of toasty oak on the nose

COLOUR

Light garnet red

TASTING NOTES

The palate is soft and silky with red berries and spice flavours supported by fine tannins

WINEMAKING NOTES

2017 was a cool vintage, producing some finely balanced and delicate wines. Grapes were harvested from three different sites and crushed to small fermenters for cold maceration on the skins. The batches were inoculated with selected yeasts and the caps punched down regularly by hand throughout the ferment, in the traditional way. This gives a gentle but thorough extraction. The wines were pressed off shortly after ferment so as to respect the delicate fruit and tannins in the cooler vintage. The winemaking philosophy is largely hands off to allow the fruit and vineyards to express themselves. The wines matured undisturbed for ten months in French oak barriques before bottling

BLOCKS

64% Ward
22% Bells Road
14% Nelson

CLASSIFICATION

Marlborough, New Zealand

SOIL

Alluvial silt loam over gravels

GRAPES

Pinot Noir mixed clones

HARVEST DATE

11 - 24 April 2017

BRIX AT HARVEST

22 - 24 Brix

TECHNICAL ANALYSIS

Alc.	12%
T.A.	5.3g/L
pH.	3.68
R.S.	<1g/L

CELLAR

Cellar up to 5 years

Safra 2016. Jantar em 14/06/2019. Terapia Bar Restaurante.