

COROFIN



Settlement Vineyard Pinot Noir 2017

Grapes:	100% Pinot Noir
Region:	Marlborough
Vineyard Location:	From the Settlement vineyard in the Omaka Valley in the Southern Valley region
Exposure:	North/Northeast
Altitude:	Flat
Soil:	Clayey terrain
Vine Training:	2-cane VSP
Vine Age:	15+ years
Time of Harvest:	19th March
Vine Density:	1,619 vines/acre
Yield per vine:	2.9 lbs per vine
Total Production:	2,340 bottles
Vinification Process:	Grapes are hand picked and 70% of the fruit was de-stemmed. Transferred to a sealed tank for four days at ambient temp. Transferred to a sealed tank for four days at ambient temp. Piegage was employed and a spontaneous rapid fermentation lasts 8 days, after the wine rested on skins for 8 days prior to pressing
Aging Process:	The wine ages sur lie in the barrel for 13 months undergoing a natural malolactic ferment and then tank-ages seven months prior to being racked once more and sulfured. Bottled unfinned and unfiltered.
Alcohol Content:	12.50%
Dry Extract:	21.9 g/l
Total Acid:	5.0 g/l
RS:	<1 g/l
pH:	3.8
Tasting Notes:	The 2017 radiates its typical warmth and freshness with red and blue fruits layered over earthy aromatics. Sleek yet firm tannins frame the silken palate
Winemaker:	Mike Paterson
Cellaring:	Up to 4 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Pairs particularly well with duck confit

