

COROFIN



Churton Vineyard Pinot Noir 2017

Grapes:	100% Pinot Noir (Clone # CL5, 667, 777)
Region:	Marlborough
Vineyard Location:	From the Churton vineyard in the Waihopai Valley in the Southern Valley region
Exposure:	East/Northeast
Altitude:	655 feet above sea level
Soil:	Clay terrain
Vine Training:	2-cane VSP
Vine Age:	13+ years
Time of Harvest:	6th April
Vine Density:	1,874 vines per acre
Yield per vine:	2.4 lbs per vine
Total Production:	1,992 bottles
Vinification Process:	Grapes are hand picked and de-stemmed. Transferred to a sealed tank for four days at ambient temp. Piegage was employed and spontaneous, rapid ferment began, lasting six days. The young wine rested on skins for 10 days prior to pressing, settling and then transferring to seasoned (2nd and 3rd-year) French oak barrels.
Aging Process:	The wine ages sur lie in the barrel for 12 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:	13.00%
Dry Extract:	23.7 g/l
Total Acid:	5.3 g/l
Residual Sugar:	<1 g/l
pH:	3.69
Tasting Notes:	The 2017 is sappy and structured, with layers that build seamlessly into a velvety richness.
Winemaker:	Mike Paterson
Cellaring:	Up to 6 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Pairs particularly well with charcuterie