

# CROSS RIVER

## Cross River Pinot Noir

**Grape varietal:** 100% Pinot Noir

**Vineyards:** Waipara Valley, Glasnevin soils

**Soil:** Sandy gravel

**Vinification:** Fruit was destemmed into open top fermenters and cold soaked. The must was hand plunged three times daily for the duration of the fermentation. Post ferment the wine was allowed to remain on skins for up to 10 days before the wine was gently pressed directly to French oak barriques (100%). The wine underwent malolactic fermentation and was not subjected to cold stabilization.

**Vintage Conditions:** A warm dry summer and autumn with cool nights, near perfect growing conditions.

**Alcohol:** 13.6% by volume

**Total Acidity:** 5.60 gr/l

**Residual Sugar:** <1 gr./l

**Color:** Deep plum

**Fragrance:** Rich forest fruits with spicy undertones.

**Taste:** The palate is round and generous with well-balanced acidity. Some black pepper spices add to the complexity of the wine.

**Serving Temperature:** 14°C, Peak Drinking: made to be enjoyed young, drink now until 2018.

