Catalina Sounds Pinot Noir, Marlborough 2023

NEN0042023

Catalina Sounds

— Marlborough, New Zealand

This Appellation Marlborough Wine is expressive, structured and bright in the classically herby Marlborough style.

2021 Vintage

Decanter World Wine Awards Silver 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

This 100% Pinot Noir is certified with Appellation Marlborough Wine. Which means it has been made from 100% Marlborough grapes, grown sustainably in Marlborough and bottled in New Zealand. The fruit is harvested as individual clones and parcels over 14 days by both hand and machine. The handpicked fruit is entirely destemmed and all batches fermented separately in open top fermenters using selected and wild yeasts. Ferments are managed mostly with a pumpover once a day and a hand plunge in the peak of fermentation. Batches are left on their skins post-ferment for 5 – 7 days before draining the wine and pressing the skins. Then, batches are transferred to French barrels (12% new) for 11 months. Select barrels and batches are blended in February and bottled in March prior to the next harvest

Tasting note

An appealing mix of red and dark berry fruits, spice and underlying savoury and earthy undertones. Elegant, with lovely raspberry and cherry flavours. Bright, quietly firm wild strawberry fruit make for a refreshing and juicy, aromatic Pinot.

Food Match

Particularly well matched to earthy dishes like fresh pasta with seasonal field mushrooms and truffle oil or try duck and plum sauce.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Appellation Marlborough Wine

Winemaker:
Matt Ward

Grape Varieties:
Pinot Noir 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
9316128000466