



2015 PINOT NOIR

NEW ZEALAND

KIM CRAWFORD

Kim Crawford is one of New Zealand's most exciting and innovative wine producers. Kim Crawford Wines started out in a small Auckland cottage in New Zealand. Since its launch in 1996, the label has gained critical acclaim around the globe. We do things unconventionally, take risks, start things, and welcome different.

CRAFT

These grapes are from some of our favorite cool-climate vineyards in the Marlborough and Central Otago regions, on New Zealand's South Island. We've used a wide variety of clones and rootstock, along with a mixture of soils and microclimates to ensure a balance of flavor profiles and exceptional quality. The grapes were all harvested in the cool night or early morning and promptly delivered to the winery for optimal fruit quality.

The grapes were destemmed then cold soaked for five days and left on the skins for a total of 14 days. The wine was then inoculated with a mixture of pure and wild yeast strains to gain maximum flavor and complexity. Once fermented, the wine was pressed off the skins and part of the blend went into French oak barrels (10% new). All of the wine went through 100% malolactic fermentation.

LOOK

Dark red.

SMELL

Lifted red berry fruit aromas with dark cherry notes, complemented by savory undertones.

TASTE

Ripe, dark berry flavors of blackberry and black currant. Subtle hints of oak help fill out the palate.

EAT

Ideal with herb-crusted lamb racks, mushroom risotto, or enjoy all on its own!

COMPOSITION:
100% Pinot Noir

APPELLATION:
New Zealand

HARVEST DATE:
March/April 2015

TA: 6.09g/L

pH: 3.53

RS: 2.7g/L

ALCOHOL: 13.0%



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