

Dashwood Marlborough Pinot Noir

Vintage: 2008
Region: Marlborough, New Zealand
Grape variety: Pinot Noir, 50% Awatere Valley grapes,
50% Wairau Valley grapes

VINTAGE 2008

The 2008 growing season was noteworthy for its extremes. Spring was cold and crisp, followed by a summer with warmer than average temperatures. The resulting wines are vibrant with an array of flavours you expect from quality Marlborough wines.

VINEYARD

Fruit for the 2008 Dashwood Pinot Noir was picked from low yielding, high quality vineyards in the Marlborough region of New Zealand.

WINEMAKING TECHNIQUE

This wine is the sum of several different batches of Pinot Noir, each unique and contributing something special to the final blend. Hand plunging during fermentation has crafted a wine with elegance and balance.

APPEARANCE

Bright garnet

BOUQUET

Shows vibrant cherry fruit and mushroom notes on the nose.

PALATE

The palate exhibits ripe black cherry fruit flavours and has a soft tannin finish.

CELLARING

This wine is made to drink young and will show its best now and over the next few years. Dashwood Pinot Noir is sealed with a screw top to ensure optimum quality.

SERVING TEMPERATURES

Room temperature

FOOD ACCOMPANIMENTS

This wine will complement a wide range of foods, including pasta and red meat dishes.

AWARDS

4 Stars : Cuisine Magazine Pinot Noir Tasting Nov 2009

TECHNICAL ANALYSIS

Producer: Vavasour Wines Limited
Winemakers: Glenn Thomas & Stu Marfell
Closure: Screwcap
Alcohol: 13%
Bottle barcode: 94 16264 00351 9
Carton barcode: 94 16264 00353 3
12 pack carton weight: 16kg

