



# Te Kairanga

## MARTINBOROUGH

### TE KAIRANGA JOHN MARTIN RESERVE PINOT NOIR 2007

Our Reserve label wines are made only from fruit showing exceptional ripeness and flavour. Low-cropping vines, selective hand picking, small batch fermentation and sensitive oak handling contribute to producing this fine wine.

The use of small fermenters has allowed the different parcels representing different vineyard sites (soil types, clones, vine age, and canopy management), to be fermented separately and then barrel aged as separate treatments. The reserve wine is therefore a selected blend or 'barrel selection' of the very best wines from these treatments.

Winemaking is 'hands-on' with traditional fermentation in small vats (two to three tonne), hand plunging at six-hourly intervals, and gentle pressing off. Our winemaking facility allows use of 'gravity', gentle handling of the grapes a key contributor to quality. Oak maturation is done in traditional oak barriques from a selection of French cooperages.

#### *Description*

- Colour** Intense deeply coloured wine with bright hue.
- Nose** Ripe intense classic aromas of pepper, spice, ripe red fruits of dark cherries and plums characters dominate when young. Leading to classic gamey, earthy complexity with age.
- Palate** A concentrated, full-bodied wine. Rich fruit dominates the palate supported by soft tannins that will develop a silkiness with bottle age. A wine showing power and elegance while young, developing classic Pinot Noir complexity and supple texture with bottle age. This wine will reward cellaring.

- Food suggestions** Seared tuna  
Eye fillet steak & mushrooms  
Barbecued leg of lamb.



#### *Technical Data*

<b>Variety</b>	Pinot Noir
<b>Region</b>	Martinborough
<b>Brix at harvest</b>	23° Brix average
<b>Maturation</b>	9 months in French oak barriques (35% new)
<b>Acidity</b>	6.3 g/L
<b>Alcohol</b>	13.5% vol
<b>Cellaring potential</b>	Drink now to 2017
<b>Closure</b>	Cork