



Select Blocks Pinot Noir 2021

Ara Select Blocks wines are carefully crafted from specially selected wine parcels throughout Marlborough.

These wines celebrate and reflect this remote, rugged region and invite you to drink in the best of our home with every sip.

Tasting Note

Delicate floral aromas pair with rich, dark fruit notes of cherry, boysenberry, and blackberry - followed by just a hint of spiced clove and cinnamon. A rich palate, with ample fine, chalky tannin gives structure and length to this wine, while balanced acidity lends energy and elegance.

Harvest

The 2020 winter was unusually dry with less rainfall than the long-term average. Frost events at the start of the growing season and cold, wet weather during flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting concentration of aromas and flavours in the grapes. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity and promote the fresh, vibrant flavours we love in Marlborough fruit.

Winemaking

The best parcels of fruit from the Southern Valleys were managed in small batches. A "hands off" approach was used to retain colour and allow the fruit to showcase distinct Marlborough Pinot Noir character. A period of cold soaking to gently extract flavours and colour prior to fermentation. The wine was matured in a mix —chosen because it gives a unique style to the wine and helps to build complexity.

Technical Specs

Winemaker: Jeremy Tod

Alcohol content: 13.3%

TA: 5.2 g/l

pH: 3.65

Residual sugar: <1.0 g/l

Region: Marlborough

Dietary info: Suitable for gluten free & vegan diets.



Food Match

Enjoy this Pinot Noir with a vegetable red curry.

