



squealing pig

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## 2017 central otago/ marlborough pinot noir



### Colour

Rich jewel-like ruby.

### Nose

The nose is like berry pie straight out of the oven filled with cherries, blackcurrant and spice.

### Palate

The palate is like liquid heaven rich and full, packed with Maraschino cherries and blackcurrants, framed by toasty oak. Hints of dried tobacco leaf are complemented by layers of delicate tannin, creating an opulent texture that flows to a lingering finish.

### Viticulture

The vintage in Central Otago was stinking-hot very warm during the growing season, allowing for lots of super tasty grapes optimal ripeness at harvest. Meanwhile in Marlborough, the vineyards were chilling-out experiencing a cooler growing season, giving us the best of both worlds optimal blending options.

### Vinification

Once the grapes were juicy and oh-so-delicious reached optimal ripeness, they were carefully harvested. At the winery, the fruit was left for a while underwent an initial cold soak for 2 days to maximise colour and flavour extraction. The wine was inoculated with a special Pinot Noir yeast strain to enhance complexity and texture, and plunged up to 3 times daily. Tannin structure was made even more awesome further developed by leaving the wine on skins for 5 days. The wine was then pressed and matured in a selection of new and seasoned French oak barriques, before wrapping things up being filtered and bottled into this exceptional wine.

### Cellaring

This wine is ready to pop open drink now, but can be cellared for up to 3 years. Over time, fruit flavours will take on more earthy notes.

### Technical Information

Region | Central Otago / Marlborough, New Zealand  
Variety | Pinot Noir  
Alcohol | 12.5%  
Residual Sugar | 1.5g/l  
Total Acidity | 6.0g/l  
pH | 3.5