

# 2016 BLADEN PINOT NOIR

BLADEN WINES, MARLBOROUGH, NEW ZEALAND



## THE WINE:

100% Pinot Noir from the Bladen Estate Vineyard in Renwick, Marlborough. The fruit was hand picked and de-stemmed before undergoing natural fermentation in stainless steel. After 15 days of fermentation on the skins, the wine was racked and then aged for 16 months in 20% new French oak.

## THE ESTATE:

Bladen wines was established in 1989 when Dave and Christine Macdonald left their lives in the city to follow their passion and dream of growing grapes and making wine. Along with their two children, Blair and Deni (whose names combine to form the name Bladen) they set forth on this adventure and settled along the banks of the Wairu River Valley in the Marlborough region. They planted their first vineyard by hand in 1989. Today, under the guidance of winemaker Rowan Langdon and consulting winemaker Sam Smail, Bladen wines produces small quantities of high quality wines from sustainably grown vineyards. The main varietals they produce are Sauvignon Blanc, Riesling, Pinot Gris, Gewurtztraminer, and Pinot Noir.

## TASTING NOTES:

**Color:** bright ruby

**Aromas:** red cherry and rhubarb with baking spices and dusty earth

**Flavor & Texture:** tart red fruits and spice rack flavors lead to a silky and soft mouthfeel; the red fruits and subtle flavors offer hints of cocoa and tea leaves on the finish

**Food Pairing:** grilled Salmon rubbed with olive oil, dried wild herbs, and a sea salt and white pepper blend

-DRINK NOW THROUGH 2024-