

Lake Chalice
2019 Vintage

Plume Pinot Noir



Taken off the stunning Eyrie block vineyard, situated on a river terrace in the southern valleys of Marlborough. 2019 was a hot and dry season, with small amounts of rain early summer before a season of unwavering heat. Cool nights and hot days in the Waihopai valley ensured perfect ripening conditions for our Plume Pinot Noir grapes, with small concentrated bunches that were driven with quality and flavour. Fruit for the 2019 Plume was taken from a single clone 114.

This wine received no fining and no filtration so it may have a natural sediment from its time aging in bottle. We didn't think that Plume needed to have intervention of these winemaking practices because the quality of the

fruit was so good, and we didn't want to take away from any of that. During fermentation, we added 19% whole clusters to create the perfect balance of aromatics and tannin in each sip.

This wine has a slight spice with attractive aromas of dried berries, tobacco and a hint of toasty oak. The palate is rich and full bodied with concentrated flavours of dried fruits, red currant and dark chocolate. The structure is silty but delicate with a lovely red liquorice note and warm spices on the finish.

Ageing potential – 10 years and beyond.

**Made to spend time in bottle
before it is to be consumed**

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SERVING TEMPERATURE: Best served 20°C
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WINEMAKER Chloe Gabrielsen
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ALC (ABV): 13.5% Vol
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TA: 6.0g/L
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RS: 0.3g/L
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PH: 3.51
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PACKAGING: 6x750mL bottles
screw cap closure
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