

the  
**BETTER HALF**

2018

*Pinot Noir*

MARLBOROUGH, NEW ZEALAND

### Colour

Bright ruby red.

### Nose

This fruit-driven Pinot Noir is generous on the nose showing vibrant raspberry and plum, with cranberry aromas which gradually open to reveal subtle chocolatey notes.

### Palate

With a palate full of vibrant bright red fruit, this wine exhibits raspberry, cherry and plum flavours, well balanced with chocolate undertones and hints of earthy notes.

### Vintage & Winemaking Notes

Heading into spring temperatures in Marlborough were higher than normal. Moisture content in the soils was low which led to an even bud burst in the vines. Below average rain fall from September to December leading into flowering combined with rising temperatures and settled weather created ideal conditions for flowering and a great fruit set. Post flowering, the warmer temperatures continued but the dry conditions gave way to frequent rainfall. These elevated temperatures meant veraison was earlier than usual in Marlborough. Due to the strong fruit set, colour thinning was required for the Pinot Noir to ensure yields were kept down. With all of the rain that fell January to March, canopies were in excellent health all the way to harvest. This meant that even though the temperatures were warmer than normal throughout the growing season, the fruit maintained flavour intensity and good acidity coming into harvest.

### Food Match

This Pinot Noir would be an ideal match with medium rare venison backstrap with roasted beets, rocket salad topped with toasted walnuts and a blackberry jus to compliment.

### Cellaring

2 - 4 years cellaring in a dark cool environment will reward you well.

### Wine Analysis

Alc: 13.0% pH: 3.57 TA: 5.78 g/l RS: 0.7 g/l



George Elworthy, Winemaker

The Better Half Wines

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