

# Te Awanga

ESTATE

## PINOT NOIR

HAWKE'S BAY 2015

### VINEYARD

Premium grapes were first grown in Te Awanga at the beginning of last century. The warm coastal climate, gentle sea breezes and the shallow clay soils combine to produce award winning wines of great varietal flavour and finesse. Expert canopy management, including shoot thinning and leaf plucking, has ensured vine health, ideal flavours and clean, ripe fruit.

### WINERY

The fruit was destemmed and cold-soaked for up to seven days before a natural ferment kicked off. The wine was pumped over up to three times a day at the height of ferment and spent a total of three weeks on skins. The wine was matured in new and used French oak before it was blended and lightly egg white fined.

### TASTE

Tobacco, violet and subtle earth characters on the nose, with complex liquorice and cherry flavours on the palate. The tannins are firm but melting and provide a supporting structure.

**Alcohol:** 13.0%

**Standard Drinks:** 7.7 standard drinks

**Allergens:** Contains Sulphites. Contains Sulphites.  
Traditional fining using egg, traces may remain.



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