

Collectables Pinot Noir, Walnut Block

Marlborough, SI, New Zealand



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| Product code | WBo4ZZRC |
| Grapes | Pinot Noir |
| Country | NEW ZEALAND |
| ABV% | 13 |
| Case Size | 6 |
| Closure Style | Screw Cap |
| Producer | Walnut Block Winery |
| Vintage | 2022 |



Organic



Vegan



Vegetarian



WALNUT BLOCK
WINES

Producer

Founded in 2005, Walnut Block is the vision of brothers, Clyde and Nigel Sowman with Clyde in managing the overall project and Nigel responsible for the development of the estate's organically farmed vineyards. The first vines were planted in 1996 on the alluvial deposits of the renowned Wairau Valley in Marlborough where the combination of free draining soils, sunshine hours and temperate climate provide an excellent backdrop for the production of high quality, cool climate grapes that have both natural intense fruit flavours and refreshing acidity. For the whites, the Collectibles Sauvignon Blanc is fermented in stainless steel whilst the Nutcracker Sauvignon is made 70:30 tank and barrel and the Nutcracker Chardonnay is fermented and aged in 500 litre demi-muids. Open top fermenters are used for the reds with further ageing in French barriques, 9 months for the Collectibles and 12 months for the Nutcracker.

Tasting Notes

A vibrant bouquet of ripe red fruits with underlying earthy tones and subtle spicy oak. The palate displays layers of delicate fruit and savoury characters, balanced with gentle acidity and fine tannins. A very stylish and appealing Pinot Noir.

Viticulture

First planted in 1996 the Walnut Block vineyards lie in the Wairau Valley in Marlborough. The soils are made up of alluvial deposits, from an ancient river bed that flowed between the mountainous borders of the valley, over a free-draining, stony subsoil. The region benefits from high sunshine hours and a temperate climate. The Pinot Noir vines for this wine are grown on trellises, in a European style high density planting using top quality Burgundy clones. During the growing season, the shoots are thinned to ensure good air movement within the canopy and green harvesting may be



carried out to ensure good ripening and development of flavours and tannin. The farming is organic and harvesting is done by hand.

Winemaking

"Certified Organic by BioGro New Zealand. Grown in European style high density planting using top quality Burgundy clones. Shoot and fruit thinned to ensure good ripening and development of flavours and tannin. Our commitment to organics allow the vineyard's unique characters to be expressed due to less outside influences such as sprays and fertilizers. Depth of flavour and mouthfeel improves as the vines become more self-sufficient and naturally balanced."