



Stables Reserve

Pinot Noir

2018



STABLES

A breed apart

Stables Reserve offers a sense of history with its name taken from the original Stables where it all started in the heart of the Hawke's Bay. Gentle in style, the Stables range evokes life's simple pleasures – warmth, hospitality and conversation.

GROWING SEASON AND WINEMAKING

The growing season started warmer than average which encouraged excellent flowering and fruit set. Warm and dry conditions prevailed from December through to February ensuring ripe, flavoursome fruit in excellent condition.

Crushed to tank, the fermentation was warm and swift peaking at 30°C to enhance depth of fruit flavour. The cap was pumped over twice daily until the wine was completely dry. The wine was left on skins for one day post ferment to add softness and then oak aged for 10 months prior to bottling.

COLOUR

Deep ruby.

NOSE

Attractive and fragrant cherry, plum and oak spice aromas.

PALATE

Rich and mouth filling flavours of plum and cherry framed with well-integrated toasty oak. The texture is soft with gentle tannins on the finish.

CELLARING

Drinking well now, this wine will reward cellaring for up to 5 years from the vintage date.

FOOD SUGGESTION

Pair with lamb, venison or rich pork dishes.

TECHNICAL NOTES

Region **Hawke's Bay**

TA **4.8 g/l**

pH **3.66**

Winemaker **James Ostergren**

RS **Dry**

Alc/Vol **13.5 %**

stableswines.co.nz