

Lake Chalice 'The Raptor', Marlborough, Pinot Noir 2016



Awards

Silver, IWC, 2018

An elegant and perfumed Pinot Noir, delivering intense notes of blackberry, plum and cherry fruit with delicate floral aromas, velvety and smooth.

Producer Note

Lake Chalice was established in 1989 with a vision of producing internationally recognised wines from the heart of the Marlborough region. New Zealand's native falcon, the 'Kārearea', is proudly displayed on every bottle of Lake Chalice wine. Kārearea favour the remote mountains and foothills of the upper Awatere and Wairau valleys and these valleys are home to Lake Chalice's three unique vineyard sites. Each vineyard has a diverse microclimate, biodiversity and terroir which are seamlessly translated into multi award winning wines by talented winemaker Chloe Gabrielsen. Taking a boutique approach she handcrafts parcels of fruit from single vineyards into elegant, aromatic, fruit driven wines and has garnered a global reputation of outstanding quality. Certified 'Sustainable Winegrower of New Zealand'.

Vintage

Marlborough's 2016 vintage delivered high yields as a result of ample sunshine hours balanced by well timed, sporadic rainfall. Warm days and cool nights during the closing weeks of harvest presented ideal conditions for the grapes to achieve full maturity; resulting in healthy, concentrated berries. 2016 has been cited as one of the best harvests in a decade.

Vineyard

The fruit for this wine comes exclusively from Lake Chalice's 11 hectare Eyrie Vineyard, which is located in the lower Waihopai Valley. The fruit is a hand-picked selection of clone 115 Pinot Noir. The 15 year old vines are pruned to two canes and the yields are carefully monitored, resulting in an intense fruit expression in the grapes. The high clay content in the soil profile is well suited to bringing out the best in the Pinot Noir variety.

Winemaking

The grapes were fermented in small open top vats, enabling maximum hand plunging. The wine was pressed and racked into barrels where it underwent full malolactic fermentation. The wine was then matured for 11 months aging in 11 selected Tonnellerie Mercurey and François Frères French oak barriques, of which over one third were new. The final blending was carefully selected from the barrels delivering the greatest expression.

Tasting Note

An elegant and aromatic Pinot Noir, delivering intense notes of blackberry, plum and cherry fruit with delicate and lifted floral aromas. Beautifully structured, with fine grained tannins, the flavours are echoed on the smooth, supple palate, flowing through to hints of coffee on the lingering finish.

Grape

Pinot Noir 100%



Winemaker:	Chloe Gabrielsen
Region:	Marlborough
Sub region:	Marlborough
Country:	New Zealand
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	0.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/Yes
Organic/Biodynamic	No/No
Product Code:	5474216A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap