

# Novum



## Vineyard

The fruit for this wine was grown in the highly regarded Southern Valleys subregion of Marlborough.

The heavy clay loam soils (which bring a richness to the final wine), together with the higher daytime temperatures that occur in the narrow valleys of this area, make it the perfect environment in which to grow high-quality Pinot Noir grapes.

The majority of the fruit for this wine was harvested from our flagship Quarters Vineyard in the Brancott Valley, with a small amount from the Settlement Vineyard in the Omaka Valley. They are both fully certified organic vineyards located on a mix of steep and flat sites and have high-density planting with a mix of UCD and Dijon clones.

## Growing Season

The 2020 vintage was an outstanding vintage, the best that Marlborough has experienced in 20-plus years. It was the rare combination a perfect growing season (where rain and sunshine occurred at the right moments) and a long, warm summer that lasted right through to late autumn. The late autumn warmth meant we could harvest at the optimum moment – we weren't rushed by the weather.

## Winemaking

Hand-harvested. Once de-stemmed into open-top fermenters the grapes sit on skins (about 5 days) prior to starting off a wild yeast fermentation, then pumped over 2–3 times a day during active ferment. After 35-plus days on skins the wine is pressed, raked and transferred to French oak barriques (30% new oak).

The wine is aged in barrel for 12 months with the final wine being blended in late January. Bottled February 2021.

## Tasting Note

Deep, ruby-red, with some purple hues. Rich and highly fragrant with dark red berry fruit, dried herbs, cigar box and subtle earthy notes. Mouth-filling and generous, with a core of ripe cherry, plum and spice flavours, yet savoury, too. A wine with great textural interest and detail – opulent but also somewhat serious.

## Wine Analysis

Alcohol	13.5%
pH	3.68
Residual Sugar	4.6g/L
Composition	100% Pinot Noir
Cellar	6–9 years
Winemaker	William Hoare

