



CHERRY BLOCK PINOT NOIR 2019

CENTRAL OTAGO, NEW ZEALAND



www.cherryblock.co.nz

The extreme continental climate of Central Otago is one of fiercely cold nights and long warm summer days. It is these intense conditions combined with the lush surrounding cherry orchards that serve to create the vivid, rich and spicy nature of Cherry Block Pinot Noir.

Tim Boyd-White, Co-Founder of Cherry Block Wines: "Cherry Block was started in large part to bottle the spirit of many memorable times in Central Otago, especially at the Boyd Family Cherry Orchard in Alexandra. We feel very fortunate that it now gives us reason (as if we needed one!) to return to that special part of the world year after year."

VINEYARD REGION

Alexandra, Central Otago, New Zealand

VINTAGE & WINEMAKING NOTES

Fruit for Cherry Block comes from a small single vineyard in Alexandra. The vines are now between 18-20 years old, and are a number of different clones (10/5, 5, 6, 7, 114, 115, 667, 743, and 777). The soil type is shallow, free-draining Molyneux sandy loam with some stony sand.

Fruit was harvested on the 17th April 2019, and taken in the cool of night to the winery for vinification. The wine was aged in new (10%) and seasoned French oak barriques for 10 months.

TECHNICAL ANALYSIS

Residual Sugar	<1 g/L (dry)
Packaging	6x750mL
Alcohol	13.5%
Total Acidity	4.9 g/L

WINEMAKERS

Corey Hall & Digger Hennessey

TASTING NOTES

Youthfully expressed and delightfully lifted, the wine shows sweet raspberry, cherry, floral, subtle spice and almond characters. The palate delivers lovely weight and roundness together with fine texture and bright acidity, finishing long and refreshing.

FOOD MATCH

Great by itself or enjoyed with venison, duck and turkey.

ACCOLADES

90 Points & 4 ½ Stars - *Wine Orbit*. June 2019.