

The Falcon

SERVING TEMPERATURE:	Best served 20°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13%Vol
TA:	5.7g/L
RS:	0.3g/L
PH:	3.54
PACKAGING:	6x750mL bottles screw cap closure
	Vegetarian friendly



SWNZ Certified, 2019
New Zealand Sustainable Winegrowing



Lake Chalice 2019 Vintage

Pinot Noir

To experience the aroma and taste of this rich and concentrated Pinot Noir from Marlborough let's go somewhere else for a moment.

You're welcomed into a farmhouse kitchen. In your hands, you carry a cloth-covered basket with ingredients for the cook. As you lift the cloth to reveal what's inside, the glorious aroma of ripe black cherries, in combination with warm spices, hits you.

What surprise are they making? You add your ripe cherries to the abundantly filled bowl of red fruits, berries and cocoa, on the table. The farmhouse cook begins mixing them all together, offering you a cheeky little taste from their spoon. Juicy, full and concentrated, the ripe fruits linger in your mouth. You've done your job as the guest and taster. Now let them finish mixing their delicious recipe.

Are you ready for a glass of this Falcon Pinot Noir?

Region: Marlborough

Style: Rich and concentrated

Vineyard: The fruit is harvested from both our Eyrie and Falcon vineyards situated in Marlborough.

Vinification: Each batch spends between four & five days soaking in the tank at a cool temperature ~ 10°C before it is prepared for fermentation.

Appearance: Dark garnet

Bouquet: Ripe black cherry aromas enhanced with warm spices.

Palate: Laden with ripe berries and dark cherry flavours that weave amongst the cocoa like structure. The palate juicy, full and concentrated leaves ripe fruit to linger on the finish.

Cellaring: Enjoy now or cellar up to 5 years.

