

The Nest

SERVING TEMPERATURE:	Best served 14-18°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.5% Vol
TA:	5.9 g/L
RS:	0.8 g/L
PH:	3.65
PACKAGING:	6x750mL bottles screw cap closure
	Suitable for vegetarians Not suitable for vegans



SWNZ Certified, 2019.
New Zealand Sustainable Winegrowing



Lake Chalice 2018 Vintage

Pinot Noir

To experience the exotic aroma and tastes of this Pinot Noir from the Waipara Valleys, we'd like you to join us on a magic carpet ride to a middle eastern market bazaar.

The bustling market stalls fill the air with the aroma of ripe berries and dried fruits. The spice stall owners spruik their wears, waving vanilla pods and pouring cardamom spices theatrically onto their scales in front of your nose.

All these elements combine in glorious cinematic technicolour for the tastebuds. Softly textured with ripe berry fruits and dried currants set against a backdrop of warmed spices.

Rub this bottle of Waipara Pinot Noir three times before pouring it, and the first sip might transport you there again. No magic carpet required.

Region: Waipara

Style: Delicate, dry and pleasant drinking.

Vineyard: The fruit is harvested from the hills of the Waipara Valley, known for its dark and full flavour Pinot Noir.

Vinification: At our winery the harvested grapes were held cold for five days prior to fermentation for optimum flavour extraction. During the height of primary fermentation the juice is plunged by hand up to 8 times a day. The wine then completes final malolactic fermentation in the tank before being blended and prepared for bottling.

Appearance: Garnet red

Bouquet: Lifted aromatics of ripe berries and dried fruits with cardamom spices and subtle hints of vanilla.

Palate: Approachable and softly textured with ripe berry fruits and dried currants. The background is an array of warmed spices.

Cellaring: Enjoy now or cellar up to 3 years.

