

# THE RAPTOR

<b>SERVING TEMPERATURE:</b>	Best served 18°C
<b>WINEMAKER</b>	Chloe Gabrielsen
<b>ALC (ABV):</b>	14%Vol
<b>TA:</b>	6.0g/L
<b>PH:</b>	3.45
<b>PACKAGING:</b>	6x750mL bottles screw cap closure
Vegetarian friendly	



SWNZ Certified, 2019  
New Zealand Sustainable Winegrowing



Lake Chalice 2019 Vintage

## Pinot Noir

This beautiful drop was harvested from the Waihopai Valley at precisely the right time to create a silky velvet, dark garnet coloured Pinot Noir.

The aroma is like a bike ride down a small laneway, lined with shops that burst with indulgent smells. In a single breath, you take it all in. The fruit seller with dark berries out front, the chocolatier, the aroma from the little cafe and at the lane end, the florist's wildflowers and violets.

Now, cycle around again. It's time to taste. Rest your bike against the wall. From the fruit shop, pinch some ripe raspberries. Don't worry, they didn't see you. Stay a moment at the café, while the good looking barista serves you a slice of dark plum tart with a coffee. Delicious. As you stroll back to your bike, through an open door, you see someone carving a delicate wooden chair. You can taste the savoury French oak in the air.

Not your everyday bike ride.

It might be time to pedal home. So you can crack open the full-bodied Pinot Noir that awaits.

**Region:** Marlborough

**Style:** Full bodied rich wine

**Vineyard:** Sourced from the Eyrie vineyard

**Vinification:** Fermented for a full 11 months in seasoned French oak barriques

**Appearance:** Deep garnet with a thin light rim

**Bouquet:** Aromatic floral notes with spices and toasty oak

**Palate:** Dense rich palate full of ripe black fruits, spices, and olive brine. A rich silky structure leads to a luscious full finish with toasty notes and savoury favours.

**Cellaring:** Enjoy now or if you are a patient appreciator of wine you can cellar for 5+ years.

