

THE RAPTOR

SERVING TEMPERATURE:	Best served 18°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13%Vol
TA:	5.5g/L
RS:	0.3g/L
PH:	3.55
PACKAGING:	6x750mL bottles screw cap closure Vegetarian friendly



SWNZ Certified, 2020
New Zealand Sustainable Winegrowing



Lake Chalice 2020 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 cafe, 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 elegant style

Vineyard: Sourced from the Eyrie vineyard

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

Appearance: Dark garnet with slight purple tinged rim

Bouquet: Rich concentrated nose with coffee and spices and dark rich fruits

Palate: Juicy dark fruit up front with coffee notes, black olives and spices. This wine shows a lovely dried quality showing hints of dried wild thyme and sun dried red currants entwined with a focused structure and long complex finish with toasted highlights

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