

THE RAPTOR

SERVING TEMPERATURE:	Best served 20°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.47%Vol
TA:	5.8g/L
RS:	0.2g/L
PH:	3.45
PACKAGING:	6x750mL bottles screw cap closure



Lake Chalice 2017 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: Dry

Vineyard: Single vineyard harvested from the Cowslip Valley vineyard in Waihopai Valley.

Vinification: Hand harvested and fermented in small open top fermenters. Matured in French oak barrels for 7 months.

Appearance: Dark garnet (its a gem to drink too)

Bouquet: Dark berries with chocolate, coffee, and wildflower aromas, with a hint of violets.

Palate: Round and seamless showing delicious ripe leafy raspberries, dark plums, and coffee flavors. Fine grained structure and seasoned French oak lead to a long savoury finish.

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

