

THE NEST



| | |
|-----------------------------|--------------------------------------|
| SERVING TEMPERATURE: | Best served 8-12°C |
| WINEMAKER | Chloe Gabrielsen |
| ALC (ABV): | 13 %Vol |
| TA: | 5.5g/L |
| RS: | 0.33g/L |
| PH: | 3.58 |
| PACKAGING: | 6x750mL bottles screw cap closure |



SWNZ Certified
New Zealand Sustainable Winegrowing



Lake Chalice 2023 Vintage

Pinot Noir

To experience the exotic aroma and tastes of this Pinot Noir, 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 taste buds. Softly textured with ripe berry fruits and dried currants set against a backdrop of warmed spices. Rub this bottle of Pinot Noir three times before pouring it, and the first sip might transport you there again. No magic carpet required.

Region: Marlborough

Style: Dry

Vineyard: The fruit for this wine is sourced and blended from specifically selected Marlborough vineyards.

Vinification: Controlled warm fermented in stainless steel tanks with light lees.

Appearance: Garnet red.

Bouquet: Toasty oak, with hedgerow fruits and coffee notes.

Palate: Bright and fresh up front with ripe raspberries, red cherry and coco powder like structure, followed by toasted oak on the finish.

Cellaring: Enjoy now and over the next five years.

