



*“Te Kairanga”  
Where the soil is  
rich & the food  
is plentiful.*

## *2015 John Martin Pinot Noir*

*Established in 1984, our land was originally owned by the founding father of Martinborough, John Martin, in the late 1800s. The over 130 year-old cottage that still stands on our property serves as both an icon and hospitality center for our winery. Our wines come from our 250 acres of sustainably-farmed vineyards planted on ancient riverbeds. While our passion and specialty at Te Kairanga has always been Pinot Noir, we also make small amounts of Chardonnay, Sauvignon Blanc, Riesling and Pinot Gris.*

### **MARTINBOROUGH**

Martinborough is at the southern end of New Zealand’s North Island. Roughly 90 minutes from Wellington, New Zealand’s capital, this tiny region accounts for less than 2% of the country’s total wine production. Martinborough is protected from the harsh elements by a range of mountains to the southwest and west creating a climate that is mild, breezy, dry and ideal for cool-climate grapes. Most of the premier vineyards are planted on stony terraces that provide exceptional drainage and high mineral content. More than half of Martinborough’s vineyards are planted to Pinot Noir.

### **VINEYARDS**

At Te Kairanga, we have 250 acres of vines planted at four vineyard sites in the Martinborough appellation. This diversity provides our winemaking team with a wide array of aromatics, flavours, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and McLeod Vineyards. Once an ancient riverbed, it features deep gravel and alluvial soils and a mild climate. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

### **WINEMAKING**

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of the site. The 2015 John Martin Pinot Noir was handpicked from the McLeod (66%) and Home Vineyards (34%), all from the Martinborough Terrace. The distinctive Abel clone dominates (64%), with smaller amounts of UCD 13, UCD5, UCD6 and 115. After rigorous selection on the sorting table 88% of the grapes are destemmed and the remaining 12% are whole bunch fermented in small stainless fermenters. Following post ferment maceration, the wines are pressed off and aged for 12 months in French oak (25% new), before final selection for blending, fining and bottling.

<b>CLONES</b>	Abel (64%), UCD13 (14%) and UCD 5 (16%), UCD6 (3%) 115 (3%)
<b>REGION</b>	Martinborough, New Zealand
<b>ALCOHOL</b>	14.0%
<b>AGING</b>	12 months in French oak barriques (25% new)
<b>TA</b>	4.9 g/L
<b>PH</b>	3.50
<b>RS</b>	0.22 g/L

### **TASTING**

A rich, imposing, yet fine Pinot Noir with excellent depth of flavour and texture. A lush and flowing nose of rich red and black berry fruits, exotic spices and lovely savoury elements. The palate is full and impressive whilst fine and linear. Expected to age beautifully.