

FORREST 2020 PINOT NOIR

Marlborough, New Zealand



FORREST



TASTING NOTES: The nose offers enticing aromas of red fruit and hints of violets. The palate is round with flavors of dark fruit cake, plum and savory spices. It is excellent now but has great aging potential for 5+ years.

VITICULTURE: The cool climate queen of red wine is a natural match for Marlborough's reliable cool and dry vintage climate. This Pinot Noir is produced from our Southern Valleys vineyard, planted over 25 years ago -a very special site with geologically older soils composed of crushed river stones, intermixed with clay.

VINIFICATION: The grapes were harvested, crushed and then fermented in small batches in oak to add complexity. The ferments are hand plunged, skin contacted post fermentation, gently pressed and then aged in a 20/80 blend of new/old French oak barriques for 10 months prior to blending and bottling in late summer.

FAMILY: The Forrest family practically put Marlborough on the map as a wine region. They were one of the first families to plant vineyards back in 1988, and they have continued to earn their esteemed reputation. John and Brigid Forrest, two doctors, are behind the label. It might be their chosen professions as physicians, whose hands are highly prized, that lend a deft touch to stellar winemaking. They oversee 321 acres of vines in the Wairau Valley of Marlborough, managing two of the vineyards while owning seven.

Forrest is certified sustainable and vegan friendly. New Zealand is known for its screwcap closures, and John led the charge, as well as the push to make lighter-alcohol wines. The Forrest family is all about zigging while others zag.

Beth Forrest, John and Brigid's daughter, graduated from Adelaide University with a master's degree in Oenology and officially joined Forrest in 2015. As general manager and winemaker, she brings a wealth of knowledge, vibrancy and an infectious passion for winemaking.

PRODUCER: Forrest Wines

REGION: Marlborough, New Zealand

GRAPE(S): 100% Pinot Noir

SKU: FRPN207

ALCOHOL: 13%

TOTAL ACIDITY: 5.93 G/L

RESIDUAL SUGAR: >1 G/L

pH: 3.79