

LEEFIELD STATION PINOT NOIR 2020

Waihopai Valley, Marlborough



TASTING NOTES: Filled with enticing aromatics of juicy, ripe red plums and cherries. The palate is rich and savory with silky-smooth tannins which is complimented by a hint of chocolate and French oak spice. The wine has great length, freshness and subtle acidity.

VITICULTURE: The growing season and harvest of 2020 was a thoroughly “good news” story despite the challenges thrown at us by COVID-19. Bud burst came early this season, but cool dry weather meant leaf development and canopy growth was drawn out. By November temperatures warmed up and rainfall levels returned to near normal. By December the above average warmth contributed to early and speedy flowering in early season varieties such as Chardonnay and Pinot Noir. Between Christmas and March, the season bounced back strongly with a very consistent period of hot, dry weather; the driest Marlborough has seen in 88 years. Harvest began with fruit for our sparkling wine program and moved swiftly through our Waihopai River Vineyard and finally onto cooler areas of Leefield Station. We believe the quality of the wine to come from our Waihopai and Southern Valleys vineyards will make 2020 memorable – delivering aromatic wines full of bright and exuberant freshness– a vintage to be remembered for more than just a pandemic.

VINIFICATION: Lovingly hand-picked fruit was predominately de-stemmed without crushing into small open-top fermentation tanks. Some whole clusters were included in select batches to add complexity and length to the final assemblage. The grapes were cold soaked for 5-7 days before a rapid, warm fermentation. The ferments were hand-plunged 3 to 4 times each day to keep the skins in intimate contact with the fermenting juice. They were then left to macerate for an additional week post-ferment to ensure optimum flavor development and integrated tannin extraction. The young wines were drained and pressed before being aged in French oak puncheons for 9 months, during which time they underwent full malolactic fermentation. This wine was blended and filtered in late summer before bottling. Vegan Certified.

STORY: Situated in the Waihopai Valley of Marlborough, New Zealand, Leefield Station is a magical place where the drive, tenacity and vision of its owners, past and present have created a remarkable working farm.

Owned by the Marris family, Leefield Station is also home to an evolving vineyard, which harmoniously respects the land and its origins – bringing together the toil of generations and continuing the true legacy now into the future.

PRODUCER: Marisco Vineyards

REGION: Waihopai Valley, Marlborough, New Zealand

GRAPE(S): 100% Pinot Noir

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.17 G/L

RESIDUAL SUGAR: <1 G/L

pH: 3.7