


Wines of New Zealand

# Resolution Bay Pinot Noir

Resolution Bay faithfully reflects the characteristics of New Zealand Pinot Noir. The grapes are harvested mainly from the Waihopai Valley, an exclusive location in the Marlborough region and the South Island area. The climate of the Waihopai Valley is characterized by warm, sunny days and cool nights, allowing the grapes to ripen slowly and steadily, with higher sugar levels and balanced acidity. The soil is a combination of clay and river stone; this, combined with the unique location of the vineyard, results in a light, delicate Pinot Noir with good structure and a very elegant profile.

## Region

New Zealand is a premier new-world wine country, producing award-winning wines that reflect the clean air and sunshine. Marlborough is a well-known wine-producing region in this country. A combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines. The most popular varietal is Sauvignon blanc, closely followed by Pinot noir and Chardonnay.

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| VARIETY<br>**Pinot Noir** | STYLE<br>**Still Wine** |
| ALCOHOL GRADUATION<br>**12.5%** | SERVING TEMPERATURE<br>**Between 14-16º C** |

## Tasting Notes

The nose presents aromas of ripe red fruits, such as strawberries and cherries, with subtle notes of earth and spices. On the palate, it is medium-bodied, with rich, juicy flavors, a velvety texture and soft tannins. A long, lingering finish, with balanced acidity that enhances the overall complexity of the wine.

## Food Pairing

This wine is the perfect accompaniment to grilled red meats and sirloin steak, as well as white meats such as duck or lamb. It also pairs excellently with semi-cured cheeses and pasta dishes with tomato-based sauces and aromatic herbs.

## Technical Information

The process of cold pre-fermentation maceration of the destemmed and crushed berries is employed to enhance the fruit and soften the tannins. The fermentation process is carried out with the aid of indigenous yeasts in small open tanks, with manual punch-downs. The wine is then subjected to a brief ageing period in neutral, small-grain, un-toasted barrels, with the aim of preserving the freshness and varietal purity of the Pinot Noir from the Marlborough Valley in New Zealand.