

Koha Pinot Noir

THE FACTS

COUNTRY: New Zealand

REGION: Marlborough

APPELLATION: Marlborough

CEPAGE: 100% Pinot Noir

WINEMAKING: The fruit for this wine was harvested from four blocks. One of which was planted in clone 115, which was handpicked and fermented with 20% whole clusters. The 2nd block was machine harvested from Abel vines, and destemmed in the field. The Omaka North clones were destemmed and co-fermented in open tops. All batches were cold-soaked for 5 days and then fermented in 8 T open tops (hand plunged 2-3 times per day). The wine was left on skins for a further 5-7 days post-fermentation to build structure and harmonize the tannins.

AGING: 9 months in 33% new oak

ANNUAL PRODUCTION: 500 cases

THE STORY

The McDonald family have connections that go back to the Wairau Bar (north tip of the southern island on the coast of Marlborough) for 800 years. This strong sense of place is what the MacDonald family is about, it's build around history and family because they have never left this part of the world. The Koha is a small production range by te Pā Wines that reflects the quality of the Wairau Bar region.

THE ADJECTIVES

OVERALL: Delicate & floral

AROMAS / FLAVORS: Dark berries and plums with hints of dried herbs and mocha

MOUTHFEEL: Soft & velvety

THE SELLING POINTS

AWARDS: 90pts James Suckling, 90pts

CamDouglasMS.com

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Grilled salmon, duck confit

