



# Select Blocks Pinot Noir 2020

**Ara Select Blocks wines are carefully crafted from specially selected wine parcels throughout Marlborough.**

**These wines celebrate and reflect this remote, rugged region and invite you to drink in the best of our home with every sip.**

## Tasting Note

A rich palate, with ample fine, chalky tannin adding structure and length to this wine. Balanced acidity lends energy and elegance. Dark cherry, boysenberry and blackberry pair elegantly with delicate floral aromas, backed up by subtle spicy notes of clove and cinnamon.

## Harvest

The 2020 harvest will be one to remember for decades to come. Just as harvest had started the government announced a nationwide lockdown due to COVID-19. Despite the adversities that this put on the team, 2020 produced some spectacular results with top quality fruit and what will be an outstanding vintage. Marlborough saw a mild start to the growing season, with the soil retaining a good level of moisture after a fairly dry winter period. Budburst was nice and even; slightly reduced number of Pinot Noir bunches meant more concentrated flavours in the fruit. The long, slow late summer ripening conditions allowed excellent flavour and colour development, delivering clean ripe fruit in excellent condition.

## Winemaking

The best parcels of fruit from the Southern Valleys were managed in small batches. A “hands off” approach was used to retain colour and allow the fruit to showcase distinct Marlborough Pinot Noir character. A period of cold soaking to gently extract flavours and colour prior to fermentation. The wine was matured in a mix — chosen because it gives a unique style to the wine and helps to build complexity.

## Technical Specs

**Winemaker:** Jeremy Tod

**Alcohol content:** 13%

**TA:** 5.4 g/l

**pH:** 3.8

**Residual sugar:** 2 g/l

**Region:** Marlborough

**Dietary info:** Vegan-friendly  
Gluten free



## Food Match

Lamb rack with a mustard & herb crust, served with seasonal roast vegetables.