



# THE CRATER RIM



## GIBBSTON VALLEY PINOT NOIR 2017

### VINEYARD

Fruit was sourced from a small vineyard on the sloping terrace of the Kawarau river. The vines are sustainably managed and naturally low cropping to produce a Gibbston Valley Pinot Noir with great fruit density and poise.

### SOIL TYPE

Silt loam and clay over schist

### WINEMAKING

The fruit was fermented in small open top vats using natural yeasts followed by 13 months maturation on lees in new and seasoned French oak barriques. After barrel maturation the wine was bottled without filtration or fining.

### TASTING NOTES

Combining fabulous fruit richness with spicy complexity, the wine shows inviting aromas of sweet berry, cake spice, toasted almond and dark mushroom on the nose, followed by a concentrated palate that is supple and fleshy. It is complex, stylish and persistent, offering terrific drinking. Sam Kim, Wine Orbit

[www.thecraterim.co.nz](http://www.thecraterim.co.nz)

