

Tindall Vineyard

ORGANIC RESERVE

Tindall Vineyard

64 Hammerichs Road
Marlborough, NZ

www.TindallVineyard.co.nz



Sauvignon Blanc 2022

Marlborough

WINEMAKER'S COMMENT

Handpicked from our oldest vines, this limited release Sauvignon Blanc displays delicacy and finesse while capturing the intense characters Marlborough is famous for. Concentrated aromas and flavours of tropical fruits and ripe citrus are revealed on a richly texture palate.

VINEYARD *Certified Organic by Bio Bro New Zealand*

Located in Marlborough's premium Rapaura sub region, organic practices have allow the vineyard's unique characters to be expressed due to less outside influences such as sprays and fertilizers. Depth of flavour and mouthfeel has improved as the vines become more self-sufficient and naturally balanced.

HARVEST & WINEMAKING

The grapes are handpicked then gently whole bunched pressed. 30% is fermented in old barrel using wild yeasts giving the wine greater depth and complexity. 70% is fermented in stainless steel using cultured yeast to capture the lively fresh aromas and fruit purity.

ANALYSIS

alcohol	12.5%
total acidity	7.0 g/l
residual sugar	3.46 g/l



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Pinot Noir 2020

Marlborough

WINEMAKER'S COMMENT

This elegant Pinot Noir displays aromas of dark cherry, floral, and a hint of spicy oak. Wild yeast fermentation has created a wonderful array of savoury characters and underlying earthy tones. The silky palate shows rich red fruit flavours, savouriness and well integrated oak. Gentle acidity and fine tannins give this wine great balance and structure promising longevity.

VINEYARD *Certified Organic by BioGro New Zealand*

Grown on European style high density planting, using top quality Burgundy clones. The canopy is meticulously worked on to ensure even ripening, intense flavours and good tannin structure.

HARVEST & WINEMAKING

Handpicked and sorted into 15kg bins, then chilled overnight at 2°C to preserve delicate flavours. The cold fruit is de-stemmed and crushed into open top fermenters. Fermented using wild yeast and aged for 12 months in high quality French barriques. Bottled unfiltered.

ANALYSIS

alcohol	14.0%
total acidity	5.5 g/l
residual sugar	nil

