

Tindall

VINEYARD

Tindall Vineyard

64 Hammerichs Road

Marlborough, NZ

www.tindallvineyard.co.nz

Sauvignon Blanc 2022

MARLBOROUGH NZ

WINEMAKER'S COMMENT

A vibrant Sauvignon Blanc with powerful aromatic notes of fresh passionfruit and ripe lime over a herbaceous background. The palate is concentrated with exotic fruits and citrus flavours. Well integrated natural acidity leaves a crisp and lengthy finish.

VINEYARD

Located in Marlborough's premium Rapaura sub-region, the soils provide ideal growing conditions for fruit-intense wines. With a stony, free-draining subsoil and younger alluvial silts layered above, Rapaura encourages a unique style, with generous ripe-fruit flavours and pungent aromas.

HARVEST & WINEMAKING

Harvested during the cool of night to maintain freshness and flavours. The grapes are de-stemmed and pressed, then slowly fermented in stainless steel at a cool temperature using carefully selected yeast.

ANALYSIS

alcohol	12.5%
total acidity	7.3 g/l
residual sugar	3.0 g/l



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Pinot Noir 2021

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WINEMAKER'S COMMENT

A rich bouquet of sweet dark cherry and a hint of chocolate with underlying smoky, earthy tones. The palate shows delicate layers of red fruits and savoury characters, balanced with gentle acidity and fine tannins. This wine is well structured making it ideal to pair with food.

VINEYARD

Grown in European style high density planting using top quality Burgundy clones. Shoot and fruit thinned to ensure good ripening and development of flavours and tannin.

HARVEST & WINEMAKING

Handpicked and then chilled overnight at 2°C to preserve delicate flavours. The cold fruit is de-stemmed and crushed into open top fermenters. Naturally fermented by the vineyard's wild yeasts and aged for 9 months in high quality French barriques.

ANALYSIS

alcohol	13.5%
total acidity	5.5 g/l
residual sugar	dry

