



CACHET WINE

Kuki Marlborough Pinot Noir

Code

KUKI055

A powerful, sensual and smoky Pinot from the stony and dry vineyards of Marlborough. This is a wine to command respect and fall in love with, as it shows a pedigree and sensuality and softness that is almost beguiling. High class and with a brooding sense of power and vitality behind the sweet robe of dark fruits - smoky finish - really very good!

Tasting Notes:

Aromas of red berry, cherry spice with slight savoury notes. The palate shows bright cherry and brambly berry with softening tannins giving succulent length and suppleness





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Specification	
Vinification	The Pinot Noir grapes are picked and cooled overnight in the winery prior to partial de-stemming, before crushing and then the juice moved to temperature controlled tanks for an extended cool ferment on skins. Around 20% of the juice is fermented in used oak, before the finished wine portions are married, racked into a combination of French and American oak casks and aged for around 12 months to give complex smoky/vanilla notes and riper tannins.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	New Zealand
Region	Marlborough
Type	Red Wine
Grapes	Pinot Noir
Vintage	2021
Body	Elegant, refined and supple
Producer	Kuki
Producer Overview	Kuki produces wines from the Marlborough region of New Zealand's South Island and demonstrates why wines from this area are so popular. Sunny, dry days and cool nights provide a long growing season which helps give the wines their vibrant flavours.
Closure Type	Screw Cap
Food Matches	Partner with roast beef, pink lamb cutlets, medium mature cheeses and venison