
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





CACHET WINE

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