



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