



Champagnes & Châteaux

QUALITY SINCE 1989

LAWSON'S DRY HILLS RESERVE PINOT NOIR 2018

Premium Marlborough wines of great character, quality and varietal expression. Lawson's Dry Hills produce a benchmark range of Marlborough wines. Founded in 1992 by Ross and Barbara Lawson, their first vintage was just 15 tonnes and was managed by Ross from the old tin shed on the property, which is still standing and forms part of the winery cellar door. All the grapes for their range are sourced from Marlborough's Wairau, Waihopai, Omaka, Awatere and Brancott valleys.

Grape: 100% Pinot Noir

Vineyard & Vinification Note:

Winemaker: Marcus Wright/Rebecca Wiffen **Alc** :13.5%

Vineyard and viticulture: This wine is sourced from our two Waihopai Valley vineyards and is a mixture of clones 5, 667, 115 and 777. The fruit was cropped at low levels which requires the vines to be both shoot and fruit thinned. The vines are carefully nurtured throughout the growing season to ensure the grapes are in perfect condition at harvest.

Winemaking: The grapes were harvested into open-top fermenters for three to six days of cold maceration before fermentation. The vats were punched down three times a day to extract maximum flavour and the wine was left on skins for between seven- and fourteen-days post-ferment before pressing to a mixture of French oak barriques and puncheons (25% new). After ten months maturation, the best clones and barrels were selected for this wine.

Cellaring: Four to six years

Tasting Note:

Raspberry and bramble aromas seamless combine with smoky vanilla oak notes. The palate is round and generous with lovely, ripe strawberry and cherry flavours together with sweet vanilla notes and lovely acidity.

Food Pairing: Lamb, venison, duck, pheasant, pork belly, turkey, seared tuna, hot ham, boeuf bourguignon, Coq au Vin, rare beef, dishes with rosemary and other strong herbs, mushrooms, cassoulet, beetroot, seared spiced salmon.



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