

FIRE ROAD



Marlborough's worst ever fire, Boxing Day 2000, burnt 6,000 ha for over three days. It killed thousands of stock and threatened the wine town of Blenheim (now known as Fireroad) as well as a number of vineyards and wineries. Disaster was avoided by the brave residents who battled the blaze by using buckets and handheld hoses, and were eventually assisted by a fortunate wind shift. The Fire Road vineyards flourish in the same hot and dry climate that was the catalyst for such a mighty blaze.

2018 PINOT NOIR

APPELLATION:

Marlborough

COLOR:

Deep cherry red

AROMA:

Ripe red cherries with dark berries followed by toasty oak.

PALATE:

Ripe red raspberries, chocolate and concentrated black cherry with well-balanced acidity and a fine powdered structure is followed by toasty oak and spice.

WINEMAKING:

Fruit for this wine was sourced from a selection of vineyard sites throughout Marlborough. The fruit was harvested at optimum flavor maturity. Selected yeast strains were used for fermentation and the wine was hand plunged frequently throughout fermentation. Once malolactic fermentation was completed the wine was carefully blended and gently prepared for bottling.

WINEMAKER:

Alana McGettagin

FOOD SUGGESTIONS:

Ideal with red meat, pasta or Thai beef salad.

TECH NOTES:

Alcohol: 13.5%

TA 6.2 g/L

pH: 3.57

Drink now or in next 3-5 years.

UPC#: 9 418076 001301

750ml / 12pk

