RESOLUTE PINOT NOIR 2015



Ara Resolute is crafted from a few hand-selected rows in Marlborough's Southern Valleys Premium Pinot Noir growing region. The fruit benefits from extended oak ageing to create Ara's iconic wine. Resolute is our purest expression of place.

TECHNICAL SPECS

Alcohol content:	13%
TA:	6.4
pH:	3.41
Residual sugar:	2
Winemaker:	Nikolai St George
Region: Sub Region:	Marlborough Southern Valleys
Dietary info:	Suitable for Gluten Free diets.

AROMA AND PALATE

The quality of the 2015 harvest is brought into the limelight with the Ara Resolute. Plush plum, wild raspberry and spice lift the nose. On the palate, the wine displays a refined tannin structure that belies the succulent, inky density of the fruit. A fine acid backbone provides length, line and purity. Enjoy the wine now, or cellar for ten years.

VINIFICATION

Fruit was sourced from selected rows within two of our high density planted premium vineyards. This high density equates to 'one bottle of Resolute Pinot Noir per vine

HARVEST

Harvesting the selected blocks by hand began in mid March to early April 2015, when the grapes were at peak physiological ripeness. The fruit was hand sorted after picking, then partially destemmed before being transferred by gravity into the open top fermenters. Wild fermentation started almost straight away, with very gentle plunging so as not to over extract from the plush fruit. The peak ferment temperature was 30°C, holding for the post ferment maceration with no plunging. The grapes were drained and pressed with traditional basket press straight to barrel, where the wine sat in stasis over Winter. With Spring came a natural malolactic ferment, before a settling period over vintage 2016. The wine had no fining before being bottled.

