

SALOMON



BANNOCK BURN

PINOT NOIR
2014

ALCOHOL	13,5 %
RESIDUAL SUGAR	0,4 G/L
ACIDITY	5,2 G/L
AWARDS	A la Carte 91 P
AVAILABLE BOTTLE SIZE	0,75 L

SITE

This wine is grown in Bannock Burn on the south bank of the Kawarau River on a gentle north facing slope. The soils are loess/loam and shaly sand. All are free draining and low fertility. This area lies at the southern end of the Cromwell Valley, one of the driest locations in Otago. The unique continental microclimate at Bannock Burn provides large diurnal and seasonal temperature variations that produce Pinot Noir grapes with great substance yet delicate flavors.

VINIFICATION

Aged for 6 months in mostly used small French oak barrels.

TASTING NOTES

Very fine fruit, cherry, cranberry, a hint of spicy herbal notes on the palate. The tannins are very fine and the wine is perfectly balanced. The finish is fruity, fresh and elegant. Decanting recommended.

FOOD PAIRING

Dark meat dishes such as game and spicy cheeses.

SHELF LIFE

Aging potential 15 years.

SERVING TEMPERATURE

16° – 18° C.

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