

HĀHĀ, PINOT NOIR, 2017



Tasting Notes

Garnet red in color. A beautifully aromatic Pinot Noir, with cherry, plum and spice notes. On the palate, black fruit flavours combine with rich savory characters, a silky-smooth texture and long finish. This wine is perfect with duck, roast lamb and spicy chorizo dishes.

Vinification Note

The grapes are hand-picked from idyllic vineyards in the Awatere Valley and Upper Wairau Valley, Marlborough, New Zealand. The soils are ancient river beds with free draining stony soils and silty clay loams.

Viticulture: Vertical shoot positioned trellis was used with cordon spur pruning, providing an average of 4 tons per acre. 35% French Oak barrel aged, total maturation was for 10 months.

Vintage: A warm summer punctuated by stints of wind and rain, resulted in good flavor development and structure.

Winery Background

In Maori, Hāhā means savory and luscious, tasty and delicious, and once you've tried their wines, we think you'll agree. A toast to the New Zealand they call home, their talented winemakers and dedicated growers create these wines from sustainable vineyards in the world-famous wine-making regions of Marlborough and Hawke's Bay.

A family owned wine company, they pride themselves on making high quality, great value wines that bring people together – friends and family, young and old, and from near and far. All their vineyards, wineries and bottling facilities are certified as 100% sustainable by Sustainable Winegrowing New Zealand and are committed to an environmentally responsible approach.

Wine Information

Country	New Zealand
Region	Marlborough
Grape	100% Pinot Noir
Alcohol	13.0%
Total Acidity	5.6g/L
pH	3.48
Closure	Screwcap
Bottle Size	75cl
Case Size	12 Bottles/ Pack



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