



SILENI

ESTATES

WINE THAT LOVES COMPANY



- 5 STARS – *Sam Kim, New Zealand 2016*
- SILVER – *Pinot Noir Masters, United Kingdom, 2016*
- 4.5 STARS – *Michael Cooper, New Zealand 2016*
- 4 STARS – *Raymond Chan, New Zealand 2016*

"Intense black cherry and dark berry fruit characters with complex florals and spice. Concentrated dark cherry flavours and fleshy tannins, with a long rich finish. Enjoy with wild mushroom risotto, salmon fillet or slow-roasted duck or pigeon."



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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

PINOT NOIR 2014



Hawke's Bay

| | |
|------------------|---|
| RANGE | <i>Exceptional Vintage</i> |
| VARIETY | Pinot Noir |
| ALCOHOL | 14.5% |
| pH | 3.75 |
| ACIDITY | 6.0g/L |
| RESIDUAL SUGAR | Dry (<1.0g/L) |
| BOTTLE BARCODE | 9421003814356 |
| CASE BARCODE | 9421003814363 (6 bottle case) |
| VINEYARD | Only made in exceptional vintages, this wine was grown exclusively on elevated river terraces, in the cooler Mangatahi sub-region, inland Hawke's Bay. Soils are free draining silt over gravels, the vineyard is planted with clones 114, 115 and 667. Crops were thinned to 1.3kg/vine providing complex, ripe and concentrated fruit flavours. |
| WINEMAKING NOTES | Fruit for this EV wine is de-stemmed and partially crushed then fermented in open top fermenters, which were hand plunged twice a day to gently extract colour and tannin. A total of 30% was wild fermented with the rest inoculated with RC212 yeast, the wine went through primary fermentation in approximately seven days and stayed on skins for a further three weeks before pressing. Only free run was used in this blend. The wine was racked to French barriques (225L) with light solids, it then completed malolactic fermentation naturally in spring. It matured for nine months in oak before being blended, and bottled prior to the start of vintage 2015. The final blend consists of 20% new oak and 30% second fill. |

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