



SILENI

ESTATES

WINE THAT LOVES COMPANY



- 5 STARS** – *Sam Kim, New Zealand, 2017*
SILVER – *Los Angeles International Wine Competition, 2017*
SILVER – *San Francisco International Wine Competition, 2017*

"Complex aromas of berry fruit and sweet florals with dark cherry and berry spice flavours. The palate is rich and lively, with silky tannins. This is a food-friendly style, delicious with rich pastas, slowly roasted meats, duck, or a selection of hard cheeses."



A: 2016 Maraekakaho Road, RD1, Hastings, NZ
P: +64 6 879 8768 | E: info@sileni.co.nz
WWW.SILENI.CO.NZ





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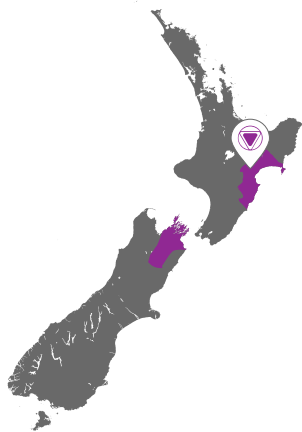
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction.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

PLATEAU PINOT NOIR 2016

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Pinot Noir
ALCOHOL	13%
pH	3.65
ACIDITY	5.6g/L
RESIDUAL SUGAR	<1.0g/L
BOTTLE BARCODE	9421003814301
CASE BARCODE	9421003814318 (6 bottle case)
VINEYARD	The Plateau Pinot Noir is grown on elevated river terraces, in the substantially cooler Mangatahi sub-region, inland Hawke's Bay. Soils are free draining silt, over gravels. Crops were thinned to an average of 1.9kg per vine to provide ripe and concentrated fruit flavours.
WINEMAKING NOTES	Fruit for this reserve wine is de-stemmed and partially crushed into a mixture of open top fermenters and closed top tanks. The open top fermenters were hand plunged and the closed top tanks were rummaged and pumped-over for extraction. Approximately 30% underwent wild fermentation, with the remaining portion inoculated with cultured yeast. Primary fermentation took an average of seven days, with two week post-maceration before pressing. This blend is only made up from free run and hard pressings were kept separate. The wine was racked to French barriques (225L) and completed malolactic fermentation naturally in spring. It was then matured for nine months before being blended and bottled prior to the start of the following vintage. The final blend consists of 20% new oak and 25% second fill.

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