



# SILENI

## ESTATES

WINE THAT LOVES COMPANY



"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."



**SILENI**  
ESTATES

*Plateau*

PINOT NOIR  
ESTATE SELECTION

HAWKE'S BAY • WINE OF NEW ZEALAND

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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[WWW.SILENI.CO.NZ](http://WWW.SILENI.CO.NZ)





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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 2017

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Pinot Noir
ALCOHOL	13%
pH	3.70
ACIDITY	6.2g/L
RESIDUAL SUGAR	Dry <1.0g/L
BOTTLE BARCODE	9421003814301
CASE BARCODE	9421003814318 (6 bottle case)
VINEYARD	The fruit for the Plateau Pinot Noir 2017 was sourced predominantly from the Sileni Plateau Vineyard. Soils are free-draining silt over gravels. The vineyard sits at a higher altitude making it substantially cooler and well suited for growing quality Pinot Noir.
WINEMAKING NOTES	Following harvest, the fruit was de-stemmed into a mixture of closed and open top fermenters. The open fermenters were hand plunged and the closed tanks rumbled to extract colour and tannin from the skins prior to a post-ferment maceration. 25% wild ferment and the rest inoculated with cultured yeasts, primary fermentation took around seven days and then stayed on skins for a further three weeks before pressing. Free run and hard pressings were kept separate with the latter excluded from this blend. The wine was then racked to barrel with 30% of the blend inoculated for malolactic fermentation and the rest left to go through naturally in spring. The wine was matured in these oak barriques (225L) for nine months. The final blend has a 18% new oak component (French) and 26% second fill.

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