

## Sileni Cellars Pinot Noir

Sileni Estates was born from a long-standing interest in wine by Graeme Avery. In late 1997, along with financial director Chris Cowper and winemaker Grant Edmonds, he established Sileni as an export-oriented producer, committed to crafting world-class fine wines. The winery is named after the Sileni who featured in Roman mythology alongside Bacchus, the God of Wine. They celebrated good wine, good food and good company.

The vineyards and winery are based near Hastings, Hawke's Bay - the oldest wine region in New Zealand - on the east coast of the North Island of New Zealand. The wines are precise and fruit-driven and as well as Pinot and Syrah the range includes a Marlborough Sauvignon Blanc and a sparkling Sauvignon Blanc.

Grown in cooler Hawke's Bay sub regions, on a variety of soil types. Gravels provide structure, length and perfumed aromatics, while the clay soils provide roundness, sweet fruit and savoury characters. Grapes were fermented in closed top stainless steel tanks, with gentle maceration via rummage and pump-overs to extract colour and tannins. Only a small portion of oak was used to highlight aromatics and provide extra richness to the palate.

The nose has an enticing note of freshly baked Bakewell tart, all homemade jam and almonds. In the mouth, it's fresh and bright with a fine almond skin appeal. The wine remains fresh throughout with a lovely defining acidity which makes this a great food match by the glass.

Enjoy with crispy duck pancakes; grilled quail; seared salmon or tuna; charcuterie, ham and other cold meats – or by itself – it's very quaffable!

Producer: Sileni Estates

Winemaker: Grant Edmonds

Country of origin: New Zealand

Region of Origin: Hawkes Bay

Grapes: 100% Pinot Noir

ABV: 12.0%

Closure type: screwcap

