



SILENI

ESTATES

WINE THAT LOVES COMPANY



"Varietal berry and cherry aromas with perfumed notes. Vibrant flavours of red berries and spice on a fresh and lively palate with a soft, long finish."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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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.

PINOT NOIR 2021



RANGE

Cellar Selection

VARIETY

Pinot Noir

ALCOHOL

13.7%

pH

3.70

ACIDITY

5.9g/L

RESIDUAL SUGAR

Dry <1.0g/L

BOTTLE BARCODE

9421003814202

CASE BARCODE

9421003814219 (6 bottle case)

VINEYARD

The Sileni Cellar Selection Pinot Noir is sourced from Sileni's cooler Hawke's Bay vineyards sites. Inland at higher altitude, the Plateau, Springstone and Shand vineyards sit on gravel soils and out on the coast, the Parkhill vineyard sits on clay soils and benefits from the cool ocean breeze. The different characteristics of these sites provide depth and complexity of flavour in the wines. The gravels provide structure, length and perfumed aromatics while the clay soils provide roundness, sweet fruit and savoury characters.

WINEMAKING NOTES

Fermented in closed top stainless steel tanks with gently maceration via rummage and pump-overs to extract colour and tannins. Inoculated with cultured yeasts to promote fruit aromatics, the wine was also co-inoculated for malolactic fermentation during primary which further enhances its fruit forwardness. Only a small portion of oak to highlight aromatics and provide some extra richness to the palate. This wine is bottled early to capture its vibrancy.

Hawke's Bay

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