



SILENI

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WINE THAT LOVES COMPANY



- GOLD** – *China Wine & Spirit Awards, 2016*
SILVER – *Los Angeles International Wine Competition, 2016*
SILVER – *Mondiales Des Vins Canada, 2016*



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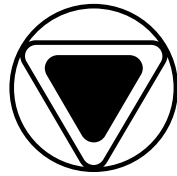
Cellar Selection
PINOT NOIR

HAWKE'S BAY • WINE OF NEW ZEALAND

"Varietal berry and ripe cherry aromas, with vibrant flavours of red berries and spice. A fresh and lively palate, with silky tannins and a lingering finish. Perfect with salmon, a soft and creamy brie or roast duck."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ
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WWW.SILENI.CO.NZ





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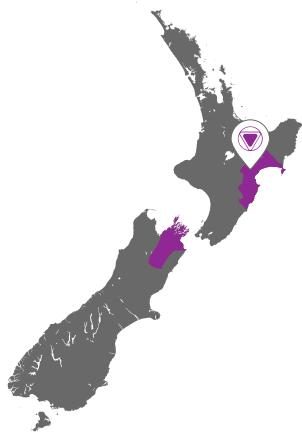
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction.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

PINOT NOIR 2015

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Hawke's Bay

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RANGE	<i>Cellar Selection</i>
VARIETY	Pinot Noir
ALCOHOL	13.5%
pH	3.62
ACIDITY	5.7g/L
RESIDUAL SUGAR	<1.0g/L
BOTTLE BARCODE	9421003814202
CASE BARCODE	9421003814219 (6 bottle case)
VINEYARD	The Cellar Selection Pinot Noir is grown in cooler Hawke's Bay sub-regions, on a variety of soil types. The different characteristics of these sites provide depth and complexity of flavour. The gravels provide structure, length and perfumed aromatics, while the clay soils provide roundness, sweet fruit and savoury characters.
WINEMAKING NOTES	After harvest at optimum ripeness, grapes were destemmed then fermented in closed top stainless steel tanks, with gentle maceration via rummage and pump-overs to extract colour and tannins. Inoculated with cultivated yeasts to promote fruit aromatics, the wine was also co-inoculated for malolactic fermentation during the primary ferment, which further enhances its fruit forwardness. Only a small proportion of oak is used to highlight aromatics and provide extra richness to the palate. This wine is bottled early to capture its vibrancy.

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