



## TECHNICAL SHEET

# Fincher & Co. The Show of Hands

Pinot Noir, 2019

### Variety/Varieties

Pinot Noir

### Grapegrowers

Mount Edward

### Harvest Dates

4th April

### Vineyard Sites

Ellero Vineyard – Pisa Terrace,  
Central Otago.

### Climate

Continental - Cool climate

### Soil

Clay loase

### Vine Management

2 Cane VSP

### Serving Temp

14 °C

### Cellaring Potential

10 years

### Alcohol

13.5%

### Residual Sugar

0 g/l

### pH

3.6

### Total Acidity

5.2 g/l

### Wine Making

Machine harvested and 30% whole bunch pressed. Left on skins for 18 days in open top fermenters then pressed to barriques. 12 months ageing. Egg white Fined.

### Palate

Layers of bright red fruit, wild thyme, and chalky earthiness on the palate with supple but assertive tannins and a textural finish.

### Colour/Appearance

Pale Ruby

### Aroma/Bouquet

Aromas of rose petals, ripe cherry and cedar.

### Food Pairing

Roast chicken or guineafowl. Pigeon. Rack of lamb, served pink. Rare fillet steak and carpaccio. Beef Wellington. Roast pork with herbs and fennel. Chicken or turkey sausages. Calves liver, sweetbreads. Dishes with morels and other wild mushrooms. Mushroom risotto. Roast or grilled lobster.