



LITTLE BLACKSTONE

2013 sauvignon blanc • marlborough nz



PRODUCT:	Little Black Stone	
VINTAGE:	2013	
GRAPES:	Sauvignon Blanc	Percentage: 100%
ORIGIN OF GRAPES:	Marlborough, New Zealand	Percentage: 100%
VINIFICATION:	Ripe and fresh fruit from our estate vineyards in the Waihopai Valley. Early morning harvesting at cool temperatures has retained the luscious character of the berries. The individual portions were skilfully blended to ensure that each batch contributed to the layers of flavour in the final blend.	
ANALYSIS:	Alcohol:	12.8 %
	pH:	3.3
	Acid:	6.5 grams /L
	Sugar:	3.1 grams/L
COLOUR:	Bright, light straw with hints of golden hues.	
NOSE:	Lemon and lime citrus, fresh green herbs and lifted aromas of green capsicum.	
PALATE:	Crisp citrus with hints of stone fruits. Finishing with fresh herbal overtones a fine minerality and classic Marlborough grassiness. The individual parcels that were blended give this wine a rich layered complexity and textured mouthfeel. The wine is balanced with a long easy to drink finish.	
WINEMAKERS COMMENTS:	A lovely complexity with a clean and fresh palate of natural fruit sweetness. A great example of all that is good about sauvignon blanc from Marlborough. Bright, fresh and full of flavour with length and zip making it enjoyable with or without food.	
FOOD MATCH:	Great with appetizers, fragrant summer salads and seafood dishes. A wine to enjoy lingering over a long lunch or to start a fantastic evening.	

Little Black Stone is a Pear Tree Estate Wine



LITTLE BLACKSTONE

2012 pinot noir • central otago nz



PRODUCT:	Little Black Stone	
VINTAGE:	2012	
GRAPES:	Pinot Noir	Percentage: 100%
ORIGIN OF GRAPES:	Central Otago, New Zealand	Percentage: 86%
	Marlborough, New Zealand	14%
VINIFICATION:	The juicy plum, cherry body of Central Otago are combined with the savoury tones of Marlborough for complexity and interest. Individual open top ferments. Hand plunging and a lovely selection of French oak give a multi layered and very interesting Pinot.	
ANALYSIS:	Alcohol: 13%	
	pH: 3.6	
	Acid: 6.2 grams /L	
	Sugar: 3.5 grams/L	
COLOUR:	Deep crimson with cherry ripe hues.	
NOSE:	Fleshy Plum, black cherry, and strawberry on the nose. Slight hints of savoury herbs, thyme and a touch of cigar box.	
PALATE:	Full mouth feel, opens up to multilayered red berry fruit. Lovely balanced tannins and finishing with earthy undertones. Enjoy this wine anywhere and anytime but always in good company.	
WINEMAKERS COMMENTS:	The bet of the South Island of New Zealand is in the bottle here. The Little Black Stone range shows that excellent and skillful vineyard and inventive winemaking can produce interesting wines, that in particular pair well with food.	
FOOD MATCH:	Best enjoyed with gamey meat or mushroom dishes that provide some spice and pepper to compliment the wine palate. The rich texture and ripe fruit flavours of the wine will enhance bold, rich flavoured dishes and create a memorable dining experience.	

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LITTLE BLACKSTONE

2013 pinot gris • marlborough nz



PRODUCT:	Little Black Stone	
VINTAGE:	2013	
GRAPES:	Pinot Gris	Percentage: 100%
ORIGIN OF GRAPES:	Marlborough, New Zealand	Percentage: 100%
VINIFICATION:	Grapes from vineyards in the Waihopai region of Marlborough inevitably arrive at the winery ripe and full of traditional Marlborough flavours - and this vintage was just that. This enabled the winemakers to gently craft the wine to develop and highlight the inherent ripe, rounded fruit flavours.	
ANALYSIS:	Alcohol:	12.8 %
	pH:	3.3
	Acid:	5.6 grams /L
	Sugar:	4.2 grams/L
COLOUR:	Light straw.	
NOSE:	Delicately perfumed with honeysuckle and lemon and lime citrus flavours.	
PALATE:	White Stonefruit and passionfruit flavours with a touch of honey sweetness and rose on the palate that gives way to a lingering finish reminiscent of a warm Marlborough's summer day.	
WINEMAKERS COMMENTS:	The Little Black Stone range is from vineyards in the Waihopai Valley region of Marlborough. It is a range that we pride ourselves on showing how excellent vineyard and fruit management provide for best fruit flavours, and how it transpires into the bottle to give ripe, luscious fruit flavours and palate weight. The best wine begins with great fruit from the vineyards. Into the winery we lightly press the fruit to retain the delicate but full flavored juice. We ferment with aromatic yeast at cold temperatures to give the wine a depth of palate, and also let the aromatics develop the inherent and unique characteristics and personality of the fruit into the bottle. This is the benchmark for Little Black Stone wines.	
FOOD MATCH:	This Pinot Gris is best enjoyed with lightly creamy pasta dishes of seafood or chicken where the roundedness of the wine compliments the cream style sauce. For an interesting sweeter match, a creamy style blue cheese with fresh pear is delightful.	

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