



Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
13.50%

pH
3.61

Total Acidity
6.04 g/l

Drinking Window
2024 - 2025

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
05/07/2024

Pinot Noir 2020 6x75cl

Winemaker Notes

This is a robust and concentrated style of Marlborough Pinot Noir from an excellent Pinot Noir vintage. It was grown on the clay soils of the Wairau Valley's southern hills and exhibits aromatics and flavours of dark brambly fruits including cherry and plum with notes of herbs and spice. With its subtle oak influence, this is a fruit forward style and a fine match with food.

Vineyard

Sourced from sites on clay soils in the Wairau Valley, the area is often referred to as the Southern Clays displaying robust, dark brambly fruit. The vines are trained on an upright vertical shoot positioned trellis and managed intensively to produce low yields of excellent quality fruit. Shoot thinning, bunch thinning and leaf plucking are all undertaken in the pursuit of quality.

Winemaking

The fruit was destemmed and soaked before fermentation with wild yeast in opentopped fermenters. Hand plunging employed to gently extract tannin and colour. When dry the wine was pressed to both tank and barrel for malolactic fermentation. The wine was then aged in French oak barriques of which were 4% new.

Vintage

The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hang-time of the fruit on the vines to achieve physiological ripeness.

Food match

Grilled and Roasted Red Meats

Enjoy with a wide range of meat and game dishes including duck, salmon and tuna

