

Grapes  
92% Pinot Noir  
8% Syrah

Region/Appellation  
Marlborough

Alcohol by volume  
13.00%

Residual Sugar  
less than 1 g/l

pH  
3.55

Total Acidity  
5.78 g/l

Drinking Window  
2024 - 2025

Tasting Guide  
A B C D E  
Light Medium Full

Tasting note printed  
24/11/2024

# Private Bin Pinot Noir 2021

## 6x75cl

### Winemaker Notes

A savoury Pinot Noir style with a lively personality, this wine expresses hints of red cherries on the nose, along with baking spices such as clove and cinnamon. On the palate, fruit flavours of cranberries and goji berries are intermingled with freshly roasted coffee beans and soft cocoa like-tannins.

### Vineyard

The Private Bin Pinot Noir is a blend from specially chosen vineyards in the Awatere and Wairau Valleys. The varying soil types, meso-climates offer different tannin structures, flavours and aromas to the wine.

### Winemaking

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### Vintage

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The 2021 early autumn season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

### Food match

Grilled and Roasted Red Meats

Pinot Noir is incredibly versatile and will go well with roast chicken, duck confit, smoked salmon or simply with mature cheddar cheese.

