

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
12.50%

Residual Sugar
1.27 g/l

pH
3.63

Total Acidity
5.51 g/l

Drinking Window
2024 - 2024

Tasting Guide

A	B	C	D	E
Light	Medium			Full

Tasting note printed
24/11/2024

Private Bin Pinot Noir 2022

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 Awarere and Wairau Valleys. The varying soil types, meso-climates offer different tannin structures, flavours and aromas to the wine.

Winemaking

Wines aged in a mixture of stainless steel tank for fresh fruit expression, and seasoned French barriques for 10 months, adding texture and savoury complexity. All wines completed a natural malolactic fermentation.

Vintage

The start of the season was slightly below the long-term average in temperature, but the weather settled and we saw a mild and beautiful summer. A splash of rain and humid conditions closer to harvest put some pressure on the viticulture team, but fortunately the weather stayed stable and sunny throughout the picking season. With soil moisture replenished after a run of drier years, the vines were in good condition and nutritionally balanced, delivering very aromatic and expressive Sauvignon Blanc. Pinot Noir is bright and fruity, with ample red and berry fruits on the nose, and a soft and juicy tannin profile with translucent red hues. Pinot Gris and Chardonnay are aromatic, lush, very clean and bursting with flavour. Alcohol levels are a touch lower this season with full "avour development coming a little earlier.

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.

