

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
13.50%

Residual Sugar
0.18 g/l

pH
3.58

Total Acidity
5.88 g/l

Drinking Window
2024 - 2028

Tasting Guide
A B **C** D E
Light Medium Full

Tasting note printed
26/12/2024

Reserve Pinot Noir 2020

6x75cl

Winemaker Notes

Beautifully fragrant red berry and floral aromas combine with flavours of cherry, spice with earthy undertones on a finely textured palate. Enjoyable in its youth and will continue to gain complexity with time.

Vineyard

This Pinot Noir was grown in premium vineyards in the Wairau Valley of Marlborough. The unique climate and soils in this valley, combined with unwavering attention to detail in the vineyard, consistently produce fruit of the highest quality.

Winemaking

Parcels of grapes were harvested and cold soaked at 10°C between five and ten days before the onset of fermentation. Ferments were hand plunged, allowing gentle extraction of flavour and aroma compounds. Some batches were hot fermented to contribute density, structure and savoury complexity to the final wine, while others were fermented at lower temperatures to emphasise fruit characters, purity and elegance. The young wines were pressed and run to French barrique where malolactic fermentation took place in spring. Extended maturation on lees has added depth and complexity to the final wine.

Vintage

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. 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 hangtime of the fruit on the vines to achieve physiological ripeness.

Food match

Grilled and Roasted Red Meats

Try with a seared tuna steak for a delicious match.

