

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
13.00%

Residual Sugar
0.2 g/l

pH
3.71

Total Acidity
5.2 g/l

Drinking Window
2024 - 2026

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
24/11/2024

Single Vineyard Taylors Pass Pinot Noir 2018 6x75cl

Winemaker Notes

The Taylor Pass vineyard is warm and sheltered producing an intensely ripe style Pinot Noir that is not typical of the Marlborough region. This wine is a single vineyard expression of the Taylors Pass site, showcasing an intense bouquet of brooding dark cherry and violets meddled with subtle fresh herb notes. A harmony of tannins, with a soft acidity and graphite minerality provide great focus, tension and length to the palate. On the finish there are layers of dark chocolate, dried herbs and spicy oak.

Vineyard

The vineyard is planted on a mixture of soil types. Stony soils contribute fresh floral and red fruit notes, whereas the silt loam soils provide earthy dense tannins, dark berry notes and a soft graphite minerality to the palate.

Winemaking

Fruit is chilled overnight 19% whole clusters, balance is destemmed. 100% wild fermentation with native yeast hand plunged daily, total time on skins 21-28 days 14 months in 36% new french oak barriques 8 months in settling in tank. Bottled 14 february 2020

Vintage

The 2018 growing season started with an excellent spring and a strong flowering period which was followed by a long spell of hot weather with regular rainfall events through the summer months. With ample soil moisture, our harvest started earlier than the previous two vintages, luckily the cooler autumn weather helped retain natural acidities as the season progressed.

Food match

Grilled and Roasted Red Meats

This elegant Pinot Noir is perfect paired with turkey or lamb, or pan seared tuna

