

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
12.50%

Residual Sugar
0.4 g/l

pH
3.65

Total Acidity
5.3 g/l

Drinking Window
2024 - 2027

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

Tasting note printed
26/12/2024

Single Vineyard Taylors Pass Pinot Noir 2019 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

HARVEST: 100% hand picked FERMENTATION: Indigenous yeast is encouraged FERM. VESSEL: Open top stainless steel, hand plunged NEW BARREL: 25% French oak, 75% seasoned French oak BARREL TYPE: French coopers, 225L, medium plus toast MATURATION: 14 months in oak MALOLACTIC: Wild malolactic completed in barrel FINING: Minimal traditional egg whites

Vintage

Fruit set in the cool spring weather was lower than usual, resulting in the development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

Food match

Grilled and Roasted Red Meats

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

