

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
13.5%

Residual Sugar
0.19 g/l

pH
3.69

Total Acidity
5.47 g/l

Drinking Window
2025 - 2026

Tasting Guide



Tasting note printed
31/03/2025

Wholeberry Pinot Noir 2020

6x75cl

Winemaker Notes

Juicy little minxes strawberry and cherry playfully flirt with cinnamon and allspice, finally succumbing to the rich, warm and seductive nature of a supple leather chaise lounge.

Vineyard

Sourced from premium vineyards in Marlborough where vines are meticulously managed to ripen fruit in optimum condition.

Winemaking

The parcels of fruit were lightly de-stemmed with whole berries going to open top fermenters for a five-day cold soak to extract colour and tannin. Fermentation involved gentle plunging twice a day to submerge the cap before the young wine was drained off to barrel and tank to rest before Spring malolactic fermentation. After 10 months of ageing, the parcels of wine were blended and bottled.

Vintage

Great fruit from an extraordinary harvest in Marlborough despite the challenges of COVID and a national lockdown. Marlborough experienced a cooler period coming off the back of flowering, tempering yields across the region to compensate for an excellent berry set. From December through to April, Blenheim received just 43mm of rain, the lowest rainfall total on record for this period for 79 years! Whilst the 2019/20 season was above the long-term average Growing Degree Days (GDDs), it was considerably cooler than the last two vintages. Mother nature created the perfect backdrop for what would unfold as a sensational Marlborough harvest. Pinot Noir wines display excellent colour, abundant perfume and sweet textures on the back of perfectly ripened tannins.

Food match

Imbibe on its own or devour along with pulled pork sliders.

