

ROHE AWATERE PINOT NOIR 2022



TASTING NOTES

This elegant Pinot Noir offers pretty aromas of redcurrant, raspberries and dried herbs, which lead into earthy truffle and crushed fennel spice. The palate shows lovely bright strawberries and raspberry coulis, with layers of fresh herbs and vanilla spice.

THE SUBREGION

The soils in the Awatere Valley are complex, encompassing a matrix of shallow to moderately deep silty loams, with pockets of sand, gravel and clay on higher terraces. Vineyards are planted on large, steep, and well-defined terraces, close to the Awatere River. The subregion is drier and cooler with plenty of low vigour sites, well suited to Pinot Noir.

2023 SEASONAL CONDITIONS

Rainfall: 731mm | LTA: 724mm

Growing degree days: 1116 | LTA: 1123

Average diurnal temperature fluctuation: 17.41°C.

The 2022 growing season began with significant rain, marking the end of three years of drought in Marlborough. A period of warmth in early December produced a welcome and better than average fruit set. In late February we had a couple of significant rains which replenished the soil moisture levels that had reduced during summer. During the two weeks that followed, we had cool days and nights, which meant the acidity remained on the high side. Harvest coincided with the peak of

New Zealand's Omicron outbreak, which put some pressure on staffing. Excellent teamwork meant we were able to harvest our fruit as it was ready, retaining vibrant acidity and concentrated fruit flavour.

WINEMAKING

Pinot Noir fruit was handpicked from low-vigour clay terrace vineyards before cold soaking for a week prior to fermentation using natural yeasts. A total of 20% of the blend was fermented as whole bunch. After fermentation, the must was pressed and the wine transferred to puncheon, with 30% new oak. The wine was aged for ten months in barrel, prior to filtering and bottling.

VINEYARD DETAILS

Soil types: Shaldash shallow silt, Marama deep silt and Pukeuri deep silt.

Total land area: 10 ha

Average vine age: 15 years

Clonal information: Rootstock 3309 and Schwarzmann.

Scion material: 777,667, 943 and 115.

TECHNICAL ANALYSIS

Alcohol: 13.0%

Total acidity: 5.6g/L

Residual sugar: 0.4g/L

pH: 3.49

ACCOLADES

94 Points - Sam Kim 2023

94 Points - Candice Chow 2023

92 points - Cam Douglas MS 2023

91 Points - James Suckling 2023

