

Caythorpe

FAMILY ESTATE



2021 Pinot Noir

MARLBOROUGH NEW ZEALAND

ORIGIN: Marlborough, New Zealand

SUB-REGION: Central Wairau

VITICULTURE: Estate grown exclusively on “Caythorpe” upon light silt loam, alluvial gravel soils. The low yielding 2021 growing season was characterised by an early bud burst, dry summer and settled autumn period with cool nights, ideal for flavour concentration.

Two cane, vertical shoot positioned Dijon clone 828 vines were meticulously managed with an emphasis on early season shoot thinning and leaf exposure to achieve clean, mature fruit with gentle acidity and ripe tannins. Yield 2kg/vine.

WINEMAKING: Harvested March 19th, the fruit was fermented into four tonne stainless steel open top fermenters, 85% fully destemmed with the remainder as whole bunch clusters.

Seven days of cold soaking pre-ferment; total of 22 days skin contact to maximise colour and tannin extraction while maintaining fruit balance.

Aged 11 months in combination of new (10%) and seasoned French oak, while undergoing natural malolactic fermentation.

Bottled March 2022. Winemaker - Jeremy McKenzie

TASTING NOTE: Aromas of sweet plum, berries and rich florals

Medium to full bodied, the palate features sweet and succulent cherries and plum with subtle notes of forest floor and vanillin oak. Silky tannins and balanced acidity give the wine a fresh and seamless finish.

ALCOHOL: 13.5 %

RELEASED: May 2023

ACCOLADES: 93 points – Sam Kim Wine Orbit
93 points – Cameron Douglas MS

