



MATT CONNELL
WINES

Rendition Pinot Noir 2024

Origin Lowburn (35%), Bendigo (32%), Bannockburn (17%) Gibbston (16%)
Central Otago, New Zealand

Varietal 100% Pinot Noir

Aspect North facing slope and flats

Vinification Hand picking began in Lowburn on 22 March and finished in Gibbston on 17 April. Fruit was 100% destemmed to tank then cold soaked for 5 days to build colour and flavour intensity. The must was fermented using wild yeast or inoculated with cultures selected for their ability to add complexity. Fermentation lasted on average 21 days with a peak temperature of 31 degrees. 4 days of post fermentation maceration followed which allowed tannins to build structure and balance then the wine pressed off the skins to tank. Following settling the wine was racked to French barriques; 28% being new. Malolactic fermentation in barrel was followed by maturation in oak for ten months in oak before being racked, blended and bottled on the 27th February 2025.

Technical	Alcohol	14%
	Residual sugar	Dry
	Ph	3.72
	TA	6.2g\l



Tasting note Cherry red in colour. The nose shows a pronounced floral character with some more savoury mocha, oak and spice notes. The palate is complex with a good concentration of red and dark fruits, it is juicy with fine tannins and spice and a long elegant finish. This is a beautifully balanced wine with layers of flavour that is drinking beautifully young but will also reward cellaring.