



Single Vineyard

TAYLORS PASS, MARLBOROUGH
Pinot Noir 2020



Winemaker's Comment

This wine is a single vineyard expression of the Taylors Pass site, showcasing an intense bouquet of ripe juicy blackberries and blueberries with hints of baking spices. A harmonious palate delivers some liquorice notes intermingled with black cherries, subtle dried herbs and finishes with round velvety smooth tannins.

Vintage

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hangtime of the fruit on the vines to achieve physiological ripeness.

Vineyard & Winemaking

VINEYARD: Taylors Pass, Awatere Valley, Marlborough

VINEYARD YIELD: 1.75-2.25kg per vine

CLONE: 74% clone 5 + 26% Dijon clone 667

Taylors Pass Vineyard sits on the northern bank of the Awatere River, running east to west through the Awatere Valley and out to the Clifford Bay in the Pacific Ocean. The vineyard is warm and sheltered from the cool southerly breezes that flow down through the valley from the mountains.

Winemaking Data

VARIETIES: 100% Pinot Noir

ALCOHOL: 14.0%

PH: 3.80

TOTAL ACIDITY: 4.93g/L

RESIDUAL SUGAR: 0.2g/L

FRUIT HANDLING: 18% whole cluster, the balance is gently destemmed

FERMENTATION: 100% wild fermentation with native yeast hand plunged daily, total time on skins 21-25 days

MATURATION: 14 months in 30% new French oak barriques 9 months in settling in tank

FINING: Suitable for plant based diets

BOTTLED: 25 November 2021