



Single Vineyard

TAYLORS PASS, MARLBOROUGH
Pinot Noir 2019



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

Fruit set in the cool spring weather was lower than usual, resulting in the development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

Vineyard & Winemaking

VINEYARD: Taylors Pass, Awatere Valley, Marlborough
VINEYARD YIELD: 1.75-2.25kg per vine
CLONE: 38% clone 5 + 31% Dijon 667 + 31% Dijon clone 777

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: 12.5%
PH: 3.65

TOTAL ACIDITY: 5.3g/L
RESIDUAL SUGAR: 0.4g/L

FRUIT HANDLING: Fruit is chilled overnight 15% whole clusters, balance is destemmed
FERMENTATION: 100% wild fermentation with native yeast hand plunged daily, total time on skins 21-25 days

MATURATION: 14 months in 41% new French oak barriques 9 months in settling in tank

FINING: Suitable for plant based diets

BOTTLED: 04 March 2021