



VINE VELVET
PINOT NOIR
2021

TASTING NOTES

Deep fuchsia in colour with purple violet undertones. Concentrated black current nose with lifted, sweet raspberry lemonade aromatics. The palate is full and generous with juicy berry fruits and tingling, spiced fine tannins.

VINTAGE DETAIL

Vintage 2021 was one of the best in recent years. Hot weather leading up to and including Christmas meant we had fruit that was in advance of the long-term average. With warm weather and dry days leading into the harvest we were able to pick fruit that was physiologically ripe with a crunchy acid and fresh complexity.

WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL AND OAK BARRIQUES
FERMENTATION:	OPEN TOP FERMENTERS
MATURATION:	10 MONTHS
FINING:	YES - VEGAN FRIENDLY
FILTRATION:	STERILE
ESTATE BOTTLED:	01/11/2021

WINE ANALYSIS

ALCOHOL:	13.5%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	5.4 G/L

VEGAN FRIENDLY

WINEMAKERS NOTES

Marlborough Pinot Noir sourced from the Waihopai and Wairau Valleys. Harvested in March 2021, fruit was destemmed into Open top fermenters where fermentation was completed by a combination of indigenous and Pinot noir specific yeasts. Malolactic fermentation and ageing were carried out in a mix of stainless-steel tanks and French oak barrels. The final blend was prepped for and bottled December 2021