

# WAIMAUNGA

WINDBLOWN CLAYS

SINGLE VINEYARD PINOT NOIR 2021

A vintage offering balance and finesse. A rich nose of ripe plum and warm baking spices work together to draw you in, followed with vibrant cherry and boysenberry notes which are balanced on the palate. With a touch of well-integrated velvety tannins to build structure and weight, this is a complex and lingering wine with a mineral finish that will transport you to our windswept clay terroirs.



## TECHNICAL

### TERROIR

Broadbridge and Wither Clays

### CLIMATE

Dry maritime with warm sunny days and cool nights.

### YIELD

7 t/ha

### VINE AGE

15 - 20 years old vines

### ALCOHOL

14.5%

### AGEING POTENTIAL

10+ years from vintage

### RAINFALL

Based on growing season Oct - April  
244 mm vs **LTA 314 mm**

### SUNSHINE HOURS

Based on growing season Oct - April  
1652 hours vs **LTA 1614 hours**

### PAIRING SUGGESTION

Complements game and venison, along with hard cheeses with intense flavour like comte.

## TERROIR & VITICULTURE

Named after the **ancient glaciation** period that formed this exceptional terroir, **Waimaunga** offers the purest expression of Pinot Noir from the clay soils. Following the French tradition, our vineyard is planted in **high density**. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) - resulting in concentrated berries. **Dry farming** and **organic practices** also allows us to ensure **natural vine balance** is achieved by stressing the vines just to the right level. This forces the roots to go deeper in the soil, obtaining the purest expression of our terroir and showing more **minerality** from the stone soils.

## WINEMAKING

After **hand picking**, bunches are carefully sorted and 20% is kept as **whole cluster** while the rest is destemmed before being transferred under gravity into large French oak vats with no crushing. After spending a week **cold soaking**, natural fermentation begins. We are looking for light extraction through gentle pump overs and avoid plunging to rely on alcoholic extraction. Fermentation and post ferment maceration last up to three weeks. The wine is then **aged for 12 months** in 100% French oak barrels, 20% of which is new oak.

