



Front of House
2022 Pinot Noir
Marlborough, New Zealand

Front of House delivers world-renowned Wairarapa Pinot Noir to a place near you. Our 2022 Pinot Noir is bright, spicy and savoury, with juicy florals and fruits. Medium bodied, it's soft 'n' velvety with cherry, a hint of chocolate and a lightly oaked finish. Making it Front of House at yours.

Vineyards

Picked from vines ranging in age between eight and 15 years. A masterful blend of Clones 5, Abel, MV6, 114, 777. The soils are Tauherenikau silt loams on an old stony, free draining river bed above the Ruamahunga River.

Winemaking

Fermented in four-tonne open top temperature controlled fermenters, the Pinot Noir was plunged twice daily to extract the flavours and colour from the skins. Fermented on the skins for three weeks and pressed off the skins when the tannins had softened.

Settled in tank for two weeks and transferred to French barriques ranging in age from one to five years old. Aged in the barriques for eight months to integrate the flavours and tannins. Minimal intervention in the winery allowing the best practices from the vineyard to show the expressive characteristics.

Description

Offering sweet berry flavours with savoury complexity, the wine shows dark cherry, cured meat, dried mushroom and toasted nut aromas on the nose, leading to a silky-smooth palate that's succulent and supple. Elegantly structured by finely infused tannins, finishing persistent and refined. At its best: now to 2028

TA – 5.6 g/l
pH - 3.65
Alc - 13.5%