

EMMA MARRIS



*“Crafting Pinot Noir in Marlborough is an opportunity to proudly embrace and carry forward my family’s legacy”*

EMMA MARRIS  
WINEMAKER



## MARLBOROUGH PINOT NOIR 2022

### ORIGIN

Leefield Station Vineyard, Waihopai Valley, Marlborough, New Zealand.

### VARIETY

100% Pinot Noir.

### VINTAGE

Record rainfall in July, August and a warm start to September, permitted an energetic start to the growing season. This coincided with double the usual number of frosts which were replaced by warmer temperatures and humid northerly airflows in October. Early season varieties flowered rapidly while later season varieties were slightly challenged by a cool, wet start to December. Increasing temperatures and a warm, dry January ultimately ensured an abundance of fruit.

Despite heavy February rains, good vineyard practice and increased sunshine hours through the tail end of February meant the vast majority of the resulting fruit was clean and ripe. Harvesting began in early March due to early season disease pressure with positive fruit flavours indicating physiological ripeness.

The team are excited about the structural diversity and bright complex flavours of the 2022 wines.

### WINEMAKING

Hand harvested from a selection of clones grown on our Leefield Station Vineyard. The fruit ripens late in the season on sun-drenched gently sloping foothills, where clays meet schist and gravels.

Upon reaching the winery the fruit was destemmed into small fermenters without crushing, with a portion kept as whole bunches to provide structure and complexity. The grapes were cold-soaked for 5 to 7 days to develop density of colour, before the onset of a rapid, warm fermentation. The ferments

were hand-plunged up to 4 times each day to keep the skins in intimate contact with the fermenting juice, then left to macerate for an additional 5 days post fermentation, ensuring optimum flavour development and tannin integration.

The young wine was drained and pressed before being aged in 75% new French oak puncheons for 11 months, with malolactic fermentation occurring as the weather warmed. This wine was bottled unfiltered in March 2023.

### ANALYSIS

Alcohol	13.5%
pH	3.68
Titrateable Acidity	5.52g/L
Residual Sugar	0.36g/L
Vegan Certified	

### TASTING NOTE

This inaugural Emma Marris Pinot Noir is elegant yet powerful with vibrant red berry and plum characters interspersed with savoury notes of black olive, ground clove, mocha, and the subtle nuance of graphite. The palate deftly balances a plush, fine grained tannin texture with an acid freshness that together promotes and sustains the inherent fruit vibrancy.

### FOOD MATCHING

Best enjoyed with any flavoursome cut of Leefield Station Angus beef such as Al Brown's chargrilled skirt steak with chimichurri and crispy potatoes.

### CELLARING POTENTIAL

This Pinot Noir will drink well from release with a firm focus on the primary fruit-based elements but will continue to reveal more depth and complexity with time in the bottle through to late 2033.