



ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Pinot Noir.

VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

WINEMAKING

Lovingly hand-picked fruit was predominately de-stemmed without crushing into small open-top fermentation tanks. Some whole clusters were included in select batches to add complexity and length to the final assemblage. The grapes were cold-soaked for around 5–7 days before a rapid, warm fermentation. The

ferments were hand-plunged 3 or 4 times each day to keep the skins in intimate contact with the fermenting juice. They were then left to macerate for an additional week post-ferment to ensure optimum flavour development and integrated tannin extraction. The young wines were then drained and pressed before being aged in French oak puncheons for 9 months during which time they underwent a full malolactic fermentation.

ANALYSIS

| | |
|---------------------|--------|
| Alcohol | 14.0% |
| pH | 3.73 |
| Titrateable Acidity | 5.3g/L |
| Residual Sugar | 0.3g/L |
| Vegan Certified | |

TASTING NOTE

Opening with complex aromas of black cherries and wild mushrooms laced with a trace of gunpowder. The palate is opulent and layered, supported by chalky tannins and juicy acidity, intertwined with generous fruit sweetness and nuances of spicy French oak to elongate the finish.

FOOD MATCHING

We recommend pairing the 2021 Lee field Station Pinot Noir with slow roasted lamb or, for something different, freshly caught New Zealand Salmon.

CELLARING POTENTIAL

Crafted to be enjoyed within 3–5 years of vintage date.

Pinot Noir
2021

