

▲ 2021 PINOT NOIR



ORIGIN

Marlborough, New Zealand.

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

Our Pinot Noir vines are planted in the deep clay loams of the Southern Valleys, universally regarded as the finest Pinot Noir terroir in Marlborough. The vines are cane pruned and meticulously tended to achieve a naturally balanced crop of intensely flavoured fruit.

Ripe fruit was completely de-stemmed, but not crushed, with the aim of achieving a significant percentage of intact berries in the ferment.

Individual batches were macerated cold prior to a five-day fermentation where the cap temperature was allowed to peak at between 30° – 32°C. The wine remained on skins post fermentation to optimise tannin extraction whilst locking in the rich ruby colour. Drained and pressed; this wine was aged in a mix of stainless-steel tank and French oak puncheons for nine months during which time it underwent a complete malolactic fermentation.

ANALYSIS

Alcohol	14.0%
pH	3.73
Titrateable Acidity	5.4g/L
Residual Sugar	0.4g/L
Vegan Certified	

TASTING NOTE

Delicious aromas of wild strawberry, raspberry liquorice and dried oregano with a fragrant all spice lift. The fleshy, sweet-fruited palate boasts opulent tannins, notes of smoky French oak and a long juicy finish.

FOOD MATCHING

This concentrated fruit driven style of Pinot Noir will be the perfect accompaniment to your favourite white meat dishes. Try alongside roasted pork belly sitting on a bed of mashed potato, covered in peppercorn gravy. For a vegetarian option try blue cheese stuffed button mushrooms browned to perfection on the BBQ.

CELLARING POTENTIAL

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