

JOHN MARTIN PINOT NOIR 2021

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our home vineyards are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future.

OUR VINEYARDS

Grapes for this wine are selected from our Home and McLeod Vineyards on the Martinborough Terrace, one of New Zealand's most coveted winegrowing sub-regions. Once a riverbed, it features deep ancient alluvial gravel soils. Our vineyards are sustainably farmed.

OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. Crafted from our best vineyard parcels, the fruit for John Martin Pinot Noir is derived from nine clones, including the famed Abel clone. It is hand-picked block by block, hand sorted and destemmed, with 6.5% whole bunches bringing intrigue and savoury notes. Fermented with wild yeast and hand plunged, the wine is aged for 10 months in the finest French oak barrels and blended. Unfined and unfiltered, our gentle winemaking ensures this wine captures the inimitable personality of the terrior and Te Kairanga.

VINTAGE 2021

A smaller harvest with intense, ripe fruit, full of flavour. A mild winter meant budburst was the earliest ever in Martinborough. A wet start to summer resulted in tiny berries, especially in our Pinot Noirs. Harvest began in early March, the earliest harvest undertaken at Te Kairanga. We continued until our final pick in early April with fine and settled conditions.

TASTING NOTE

A deep, ripe bouquet of spiced black berry and cherry with an exotic tea leaf perfume. The palate is elegant and seamless with a beautiful concentration and very fine tannins. Extremely enjoyable now with a cellaring potential of 10 years. Best paired with spiced barbequed venison.

CLONES	Abel (55%),115, 5, 6, 13, 777, 667, 828
REGION	Martinborough, New Zealand
ALCOHOL	13%
AGING	10 months in French oak (13% new)
TA	
PH	3.65
RS	5.50 g/L 3.65 0.33 g/L
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