

RUNHOLDER PINOT NOIR 2022

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 Runholder Pinot Noir is derived from nine clones, including the famed Abel clone. It is hand-picked block by block, hand sorted and destemmed. Fermented with wild yeast and hand plunged, The wine was aged for 10 months in French oak with balanced oak treatment and minimal fining and filtration to help preserve both varietal character and the inimitable personality of our terroir.

VINTAGE 2022

A compact vintage due to unsettled weather. We saw budburst early in August along with the usual Spring frosts in Martinborough. An early glimpse of Summer resulted in favourable flowering temperatures and ripening for the remainder of the month. From February the rain set in, marking it as one of the wettest on record. A challenging harvest began in March and ended in April.

TASTING NOTE

Deep, rich crimson hues lead to a flurry of bright red fruit and classic Martinborough savoury notes. The palate is ripe and plush with an enjoyable core of fruit. Fine grained tannins add structure with a soft spice finish. A perfect match for venison, Runholder Pinot Noir is very drinkable now but can be cellared for 5 to 8 years.

CLONES	Abel (30%), 10/5, 828,5 Martinborough, New Zealand
REGION	Martinborough, New Zealand
ALCOHOL	13%
AGING	10 months in French oak, 20% new
ТА	5.50 g/L
PH	5.50 g/L 3.71
RS	0.30 g/L

