

P I N O T N O I R
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Martinborough
VINEYARD

Made with the same handcrafted discipline as Martinborough Vineyard, Te Tera is an expressive, vivid and eloquent interpretation of one of New Zealand's most venerable wine regions. Winemaker Paul Mason's pursuit of perfection starts in the vineyard and can be found in every structured, balanced, nuanced glass.



T H E S E A S O N

After a very mild and dry winter, budburst was the earliest we have ever experienced in Martinborough. While early spring was warmer than usual, the all-important flowering period in late spring saw us experience a prolonged cold, windy and wet spell which reduced yields significantly. Summer returned to more traditional warm and settled weather allowing us to begin harvest in early March. Although vintage was small in volume, the resulting wines are ripe and full of flavour with the potential to be a great vintage similar to other small vintages like 2007 and 2015.

V I N E Y A R D B L O C K S

Te Tera Pinot Noir comes from our younger vineyards (vine age ranges from 9-24 years old) within the Martinborough appellation. These vineyards sit on a mix of alluvial and clay soils. Our younger vineyards tend to produce Pinot Noir that features spicy notes on the nose paired with soft fruit flavours and a smooth finish on the palate.

W I N E M A K I N G

The grapes are 100% destemmed and fermented in open top tanks for around three weeks with entirely with natural yeast. The ferments are hand-plunged up to two times a day before being gently pressed to barrel for a further ten months ageing on lees. All tight grain French oak barriques of which around 11 percent are new.

T A S T I N G N O T E S

Vivid dark cherries, blackberry notes and red plum characters jostle with a hint of spice to demand attention on the nose. On the first sip, your palate is greeted with soft juicy red fruit flavours and spicy notes in the background. The moreish tannins and a velvety texture make for a memorable finish.

T E C H N I C A L D A T A

Varietal : 100% Pinot Noir
pH : 3.59
TA : 5.6 g/L

RS : 0.1 g/L
Alc : 13.5 %
Cellaring : 2 - 8 years