

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

This roller-coaster of a vintage started with an above average warm and dry spring, giving us good canopy growth and optimism heading into the flowering period. Mid-December was wet but by this stage most of the flowering was complete. The second half of the growing season provided plenty of challenges in the vineyard with one of the wettest February on record. Vintage started early March, which has been a trend over the last 5 years, finishing early April making it one compressed and demanding vintage. Overall, the wines look fruit forward and approachable with not as much structure as the past three vintages but the potential for some outstanding wines that deserve attention.

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 12% are new.

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

Juicy dark cherries and blackberry notes jostle with hints of spice & dried herbs to demand attention on the nose. On the first sip, your palate is greeted with soft juicy red fruit characters and spicy notes in the background. Soft rounded tannins with ripe fruit and a velvety texture make for a moreish finish.

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

Varietal : 100% Pinot Noir
pH : 3.64
TA : 5.5 g/L

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