

TOHUWHENUA AWA

SINGLE VINEYARD | PINOT NOIR | 2019

We are tangata whenua – people of the land. We are intrinsically connected to our whenua that we protect, nurture and love.

ABOUT THIS WINE: Displaying brooding dark fruit aromas with notes of forest floor and harmonious spicy, smoky oak this richly textured Pinot Noir is sourced solely from our Awatere Valley vineyard. A complex and elegantly structured wine.

VINEYARD: Awatere Valley Marlborough, New Zealand. Blocks: organically farmed Araroa, Planted 2002. 19.22 ha. Loam soils varying from shallow to deep silt and fine sand.

TASTING NOTE

- dark fruit aromas underlined with notes of forest floor and harmonious spicy oak notes
- complex and elegantly structured wine balanced with soft, silky tannins
- · long, lingering and mouth-filling finish

VITICULTURE

- 2018/2019 growing season began with some unsettled weather over flowering period, followed by warm and dry summer
- grapes were picked at optimal ripeness, resulting in a wine with outstanding aromatics, palate weight and texture.

WINEMAKING

- · hand-harvested grapes gently destemmed then chilled for seven days in open top vessels
- warmed for a fast ferment; the wine was pressed directly into dedicated Pinot Noir French oak barriques for the winter
- underwent natural malolactic fermentation once the temperatures started to warm again in spring
- rigorous blending and barrel section, with the final blend left to settle for a few more months before being bottled without the need for fining or filtration
- · Bottled May 2020 4437 bottles produced

ANALYSIS: Vintage: 2019 | Alcohol: 13.5% | pH: 3.61 | T/A: 6g/L