WILDE ONE

Vintage	202 2
Production	205 cases
Vine Age	22 years
Vineyards	Cirrus Martinborough
Elevage	11 months in tank
Skin Contact	15 days
Composition	100% Pinot Noir
Alcohol	13%
Sulphite Content	15ppm added

This is a wine of realisation and meaning, it also proudly celebrates the memory of a Man whose later life is entwined in the husbandry of the very vines from which this wine hails.

Within the greater vineyard of 7Ha of Pinot Noir was a seam of fruit that to me spoke of salinity woven into the fresh acidity of the fruit. This single parcel was picked early, and fermented seperately in the hope of capturing this voice.

The ferment was simple and focused on clarity, no whole bunch, quick clean ferment, aged in stainless steel tank, partial coarse filtration and a light sulphur add just prior to bottling. The later two steps aimed at providing luminosity and guiding this wine on a happy journey for the next decade at least.

Look for bright red fruits, salt and energy. Reflect on the natural umami my wild fermented wines tend to offer and expect that to grow with age.





