

# STARGAZER

Vintage	2022
Production	467 cases
Vine Age	22 years
Vineyards	Cirrus Martinborough
Elevage	11 months in barrique
Skin Contact	3-28 days
Composition	100% Pinot Noir
Alcohol	14%
Sulphite Content	zero added

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This wine draws on the layers and complexity of geology, clonal variation and ferment dynamics to offer a broad expression of place.

This vineyard has a long history of producing wines of lighter colour, something I now realise to be the result of the lean stony and sandy river sediments the vines dig their toes into.

Multiple clones, and variations of fruit were combined and co fermented where appropriate. All wild yeast fermented and ultimately 40% whole bunch fermented but employing carbonic maceration for lightness and aroma.

Aged in traditional older barriques for 11 months before bottling with no additions or filtration, just the true honest reflection on this fringe site on the southern outskirts of the Martinborough Appellation and kissing the Dry River system.

Look for spice and gentle warm frame, lovely fruit core and significant memories of the forest margin.

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