



Life.Land.Legacy.



2022 Te Kano Northburn Gamay

Made in extremely small quantities, the Land Series wines seek to highlight the very best from each of the unique subregions within our family of vineyards. This Gamay is a reflection of the unique terroir of our Northburn site.

Fresh red berry fruits aromas combine with a distinctive dried herb nose, giving a forest floor quality to the bouquet. Fresh, schisty tannins and lively acidity entwine around a core of vibrant red fruits and savoury, spicy top notes.

This is a complex and intriguing wine revealing layers upon layers as it unfolds in the glass.

Vintage

The 2022 season started with warm, wet weather, providing ample moisture for strong Spring growth and healthy vine canopies. The warmer weather continued through Summer, with regular rains keeping soil moisture levels high and reducing vine stress. The harvest period was calm and settled, allowing fruit to be picked at optimum ripeness.

Vineyard

The Northburn vineyard is home to this tiny block of Gamay. With soils almost completely derived of primary Schist, the minerality of the site is echoed in the firm, muscular tannin structure of this wine.

Varietal

100% Gamay Noir, Clone 509.

Winemaking

Hand harvested fruit was split into 2 portions upon arrival at the winery. Around 90% was fully destemmed and plunged daily through fermentation. The remaining 10% was transferred as whole bunches to a sealed vessel and underwent a fully carbonic fermentation. Upon completion of ferment the 2 portions were pressed to neutral, older oak barrels for maturation.

Cellaring.....Drink now to 2028

Serving.....Serve at 14°C

Technical Data

pH3.40

TA.....7.5

Residual Sugar.....0

Brix.....24.7

Alcohol.....13.5% v/v