



## PINOT NOIR 2022

### VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	UCD5, Abel, 667, 115
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2005
Vine Density	5,000 / Hectare
Trellis System	VSP / Cane Prune

### WINE MAKING

Winemaker	Antony Worch
Harvest Date	27th April 2022
Brix	24
Residual Sugar	<1 g/l
pH	3.71
T.A	5.1
Peak Fermentation Temp	32 Degree Celsius
Oak Percentages	French Oak 15% New Oak / 85% 1-5 YR Oak
Time in Barrel	9 months
Fining	None
Filtering	Coarse filtration
Alcohol	14% Alc
Total Cases Produced	450

### VINTAGE REVIEW

La Niña has placed her thumb print over the Waitaki for the second year running. Resulting in a cooler and more humid summer across the Waitaki. This producing consistent and uniformed grape yields with more intense fruit flavours. We were graced with 820 growing degree days and not one of them was below 70% humidity. Our harvest dates were traditional for the last week of April and because of this we did not have too many sleepless nights frost fighting.

### TASTING NOTE

Complex aromas of wild berry and vanilla with a hint of forest floor and spice. The tannins are firm yet fresh making this an elegant Pinot Noir.

**WAITAKI VALLEY**  
WINE OF NEW ZEALAND

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