



Single Vineyard 'Hua Nui' Pinot Noir 2022

A concentrated and silky Pinot Noir made with minimal intervention to ensure it is a true representation of site, soul and season.

COLOUR

Pale ruby, bright and clear

AROMA

A spicy, perfumed nose of wild thyme, leather, violets, dark cherries and plums.

AGEING POTENTIAL

Decant in its youth and serve with hearty beef stews full of carrots, thyme, rosemary and parsnips, or cellar with confidence for 12+ years from vintage.

PALATE

Structured and serious, the tannic framework is robust while still yielding luscious fruit and a silky texture in its youth. The fineness of the tannins is a feature and coupled with the impressive length of the finish, this is a wine to savour and cellar.

TECHNICAL DETAILS

Picking Date: March 2022
Alcohol: 13.5%
Bottled: March 2023

WINEMAKING

100% of the fruit is from our organic vineyard, Hua Nui. The fruit is handpicked followed by a period of cold soak, wild fermentation and gentle pumpovers and plunging. The wine is pressed to French oak barrels for a period of 10 months, during which time it undergoes malolactic fermentation to soften the wine and add complexity.

The blend comprised 50% Clone Abel, 34% of 115 and 16% of 667. New oak is 34%. Whole bunch portion is 33%. The wine was lightly fined and bottled unfiltered in March 2023.

WINEMAKER

Guy McMaster