Three Miners Warden's Court Pinot Noir 2021

Tasting notes

An alluring and pretty nose sporting boysenberry, delicate floral notes and baking spice, contrasted by dark chocolate and roasted hazelnut characters. Pronounced flavours abound in the decadent, silky palate leading to a surprising mouth of dark cherry, savoury dried herb and bright notes of citrus rind entwined with chalky, salty tannins. Soft and elegant, this wine is supported with harmonious acidity and supple tannins.

Food match: Beef, lamb, and duck with cherries

Winemaking notes

The fruit was hand-harvested on the 19th of April 2021 at 23 Brix from Three Miners Vineyard, Alexandra. The fruit was destemmed and allowed to cold soak in open-top fermenters for 5 days before fermentation. The wine was fermented at a maximum of 31 degrees and once dry, was left on skins for 4 days to build balance before being drained. The remaining skins were pressed and combined with the free-run juice. The wine was settled for 24 hours and then racked to French oak barrels for maturation.

Technical data

Alcohol: 13.7 %

pH: 3.64 TA: 4.9 g/L RS: Dry

Sulphite declaration: contains sulphites

Fining agent declaration: nil

No. standard drinks in 750 ml bottle: 8.1

Bottling date: 1st April 2022 Winemaker: Matt Connell

Awards

Double Gold, New Zealand International Wine Show. Gold, Aotearoa Regional Wine Competition 95/100 Sam Kim, Wine Orbit 93/100 Candice Chow, Raymond Chan Wine Reviews

WARDEN'S COURT - dealt with the registration and enforcement of Miner's Rights. Disputes often arose over claim jumping, forgeries, water races, roading and between partners of a joint claim. The old Courthouse in Alexandra is one of the town's oldest stone buildings and was opened on the 16th of June 1879 to house The Warden's Court.