



PYRAMID VALLEY

NEW ZEALAND

2020 MANATA PINOT NOIR, CENTRAL OTAGO

Variety/blend

100% Pinot Noir

Season summary

Warm spring conditions resulted in steady growth with flowering early in December. The new year brought both rain and snow leading a dusting on the ranges but thankfully a warm dry weather followed through to harvest resulting in a perfectly ripe fruit. Veraison took place at the beginning of February and harvest commenced in April.

Tasting note

Deep crimson in appearance, complex nose showcasing black cherry, black raspberry, baking spices, vanilla and earthy undertones. Juicy and ripe dark berries balanced by youthful freshness and acidity. Robust tannins offering depth, structure and aging potential.

Viticulture

Manata estate in the Oxbow sub region originally planted in 1975 on a gentle north-facing slope with a mix of clones and new plantings of high density Pinot Noir planted on a lower terrace in 2015. Soils are predominantly loess over deep silts that have developed endogenic lime deposits. Vines trained in a vertical cordon system. 100% organic conversion.

Harvested: 7 - 13 April 2021

Winemaking

Hand-picked and fermented with wild yeasts in open-top concrete and oak fermenters with whole bunches aged in French oak barrels for 18 months before settling in concrete and wooden casks on light lees for a further 12 months bottled unfiltered and unfiltered.

Chemical analysis

Alcohol: 14.6% pH: 3.85
TA: 4.9 g/L SO₂: 50ppm
Suitable for Vegetarian/Vegan: Yes

