



PYRAMID VALLEY

NEW ZEALAND

2021 MANATA PINOT NOIR, CENTRAL OTAGO

Variety/blend

100% Pinot Noir

Season summary

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

Tasting note

Deep crimson in appearance. A 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

From Manata Estate in the Lowburn sub-region - originally planted in 2000 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 2018. Soils are predominantly loess over deep silts that have developed pedogenic lime deposits. VSP trained vines planted at 3,000 - 6,250 vines per hectare. Final year of organic conversion.

Harvested: 7 - 13 April 2021

Winemaking

Hand-picked and fermented with wild yeasts in open top concrete and oak fermenters with 15% whole bunch. Aged in French oak barrels, 25% new, for 12 months before settling in concrete and wooden cives on light lees for a further 6 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

