



PYRAMID VALLEY

NEW ZEALAND



2021 SNAKE'S TONGUE 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

Dark purple velvet hue. Complex, alluring nose of rich ripe plums and wild thyme gives a depth and warmth to the aromas that envelop. Plush flavours of ripe rich fruits and spices. The mouthfeel is plush and silky with a velvety texture that holds the intense fruit together. A wine that speaks of this very special piece of land.

Viticulture

From the Snake's Tongue parcel at Manata Estate in Lowburn, Central Otago. Abel clone meticulously farmed to the highest standard in its third year of organic conversion producing stellar fruit. Soils are predominantly loess over deep silts that have developed pedogenic lime deposits.

Harvest date: 12 April 2021

Winemaking

25% whole bunch with the remainder gently destemmed to maintain a high percentage of whole berries. Fermented using the natural yeasts from the vineyard and winery in an open top concrete tulipe fermenter for 21 days. Aged in 500L puncheons for 12 months, 25% new oak, then blended and aged for a further 6 months in oak prior to being bottled unfinned and unfiltered.

Chemical Analysis

Alcohol: 14.5% pH: 3.96
TA: 4.6g/L SO₂: 51ppm
Suitable for Vegetarian/Vegan: Yes

339 cases of 6 x 750ml bottles produced.

