



The Chosen

777

PARKBURN VINEYARD PINOT NOIR 2022

Many grapes are picked. Not all are chosen. But as we seek eloquent expressions of site and season there are some special spots in the vineyard that assert themselves immediately; a row of vines that can stop a winemaker in their tracks, a small planting that has achieved perfect harmony and resonance with the sun and soil.

This wine was Chosen from just such a place. The 777 clone is widely planted in our Parkburn Vineyard, but this particular block was identified early as having great potential to create this, a wine of great purity and presence.

No new oak was chosen when compiling this wine, instead the emphasis is on purity of fruit and expression of *terroir*. Please match this wine with a dish that is respectful of these nuances, and I encourage you to listen carefully to the story the wine wants to tell you.

Expect to see this youthful wine transform and evolve over a decade or more; please be aware a fine deposit may occur as a result of our minimal handling philosophy.



VITICULTURE

Grape Variety:	Pinot Noir, 777 clone
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Free-draining glacial deposits.
Vineyard Location:	Parkburn, Pisa, Cromwell basin
Climate Comment:	Warm and dry
Vintage Climate:	Settled, early.
Harvest Date:	22nd March to 20th April
Viticulturist:	Very clean fruit, variable yields.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenter, 8 days cold maceration, fermentation over one week with daily plunging. Post fermentation maceration for 10 days. Aged 10 months in 1- 2 year-old French barrels

TECHNICAL

Alcohol:	14%
Titrateable Acidity:	4.7 g/L
Residual Sugar:	<1.0 g/L
pH level:	3.83

