

PINOT NOIR 2021

Ripe Plum and Wild Berries

TASTING NOTES

This Pinot Noir is an excellent example of a fruit forward Marlborough Pinot Noir. The wine shows fruit forward characters of ripe plum and wild berry. The palate has a rich texture with fruity notes that flow seemingly to a supple finish. Soft tannins complement blackcurrant notes on the palate that extends on the finish. Drink now and up to 5 years+

TECHNICAL DETAILS

Harvest Date	March 2021
Alcohol	14.0%
Total Acidity	4.9 g/l
Residual Sugar	0.28 g/l
Bottling Date	Sept 2022

VINTAGE CONDITIONS

At the start of the growing season, we had several frost events affecting isolated areas in Marlborough. During flowering there was a cold spell of weather, which had a significant effect on the region's fruit set. While this affects the yield, it can help promote concentration of aromas and flavours in the grapes. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions to pick at optimum ripeness.

VINIFICATION

Grapes were grown at our *Home Block* on Rapaura Road. The vines are 30 years old and 10/5 clone, one of the original Pinot Noir clones imported to New Zealand. This clone has widely been discarded for red wine production however we are seeing wines of exceptional quality as the vines get older. The fruit was handpicked and partially destemmed before being fermented in an open top fermenter. 40% whole clusters were used in the ferment to cut through the richness of the clone.

The wine was pressed off and aged in French oak barrels for 15 months. No fining was done on this wine and the wine is unfiltered. Sulphur was added to the wine just before bottling.

ACCOLADES

SILVER – 2023 Marlborough Wine Show, October 2023

GOLD – 2023 National Wine Awards, October 2023

SILVER – 2023 NZ International Wine Show, September 2023

GOLD – 2023 Actearoa Regional Wine Competition, September 2023

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4.5 STARS – Michael Cooper, NZ Wines, September 2023

Hand picked from estate-grown, 30 year old vines at Rapaura, in the Wairau Valley, the 2021 vintage was matured for 15 months in French oak casks, and bottles unfined and unfiltered. Deeply coloured for Pinot Noir, it is mouth filling, savoury and supple with generous, ripe cherry, plum and spice flavours, seasoned with nutty oak, and very good complexity. Already drinking well, it should be at its best 2025.

92 POINTS - Bob Campbell, Real review, February 2023

Medium-bodied, fruity pinot noir with cherry, plum and a light seasoning of spice. Delicately succulent wine that is easy to appreciate in its youth but I would expect it to age gracefully for another 10 years.

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