

BALD HILLS

BANNOCKBURN • CENTRAL OTAGO

In 1997 the land that sits beneath a range of 'bald hills' in Bannockburn was identified as the ideal place to produce cool-climate wines. Vines were lovingly planted in this stunning scene and so began the Bald Hills story.

SINGLE VINEYARD

PINOT NOIR 2016

This delightful Pinot Noir has fragrant aromas of cherry, red fruits, violets and a touch of cinnamon. With sweet juicy red fruit and tones of coffee, chocolate and spice, the palate is well rounded with fine tannins and a lovely long flinty finish of smokey plums.



Michael Cooper's Buyers Guide 2019

★★★★★ 5 Stars



Winestate Magazine 2020

★★★★★ 5 Stars



Wine Orbit 2019

★★★★★ 5 Stars [95 Points]



International Wine Challenge 2019

GOLD



Raymond Chan Wine Reviews 2020

★★★★★ 5 Stars



Royal Easter Show Wine Awards 2020

GOLD



Cameron Douglas MS 2020

94 Points

Food Matches

The bright powerful berry fruit nature of our Pinot lends itself to game dishes including rabbit, quail, pigeon and duck.

The delicacy of this Bald Hills Pinot Noir results in an excellent match with stronger flavoured fish such as salmon and tuna.

If in doubt, the classic match with roast lamb never fails to impress.

Winemaking Notes

Premium fruit parcels of Pinot Noir clones 5, 6, 10/5, Abel and 115, were hand-picked between 31 March and 11 April 2016 to craft this Single Vineyard wine. 4% of the fruit was whole bunch pressed and the rest of the fruit was destemmed into open top fermenters before being inoculated with selected wine yeasts to carry out the fermentation. The wine was aged in French oak barriques for 12 months, of which 33% was new oak.

Enjoy this wine now or cellar for up to 10 years.

Specifications

Varietal : Pinot Noir 100%

Style : Dry

Alcohol : 13%

Barrel aging : 12 months

New oak : 33%

Serving temperature : 13 °C ~ 16 °C

