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

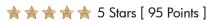
PINOT NOIR 2018

This delightful Pinot Noir has fragrant aromas of raspberry, dried herb, black pepper, tobacco and hints of clove.

With a juicy palate of red fruits, rich cherry, plum, dried herb and spice. The palate is well rounded with a nice mineral focus, medium tannins and a long complex finish.



Wine Orbit 2022





Michael Cooper's Buyers Guide 2022





Raymond Chan Wine Reviews 2022





Winestate Magazine 2022 RECOMMENDED



NZ Cuisine Magazine 2023



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 6, 10/5, Abel and 115 were hand-picked between 16 and 31 March 2018 to craft this Single Vineyard wine.

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 29% was new oak. Enjoy this wine now or cellar for up to 10 years.

Specifications

Varietal: Pinot Noir 100% Style: Dry Alcohol: 14.1%

Barrel aging: 12 months New oak: 29% Standard Drinks: 8.3

