

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.

3 ACRES PINOT NOIR 2022

This youthful Pinot Noir has fragrant aromas of red cherry, violets, strawberry and hints of cherry blossom.

With a succulent palate of chocolate, dried herbs, dark plum and savoury notes. This Pinot Noir has excellent weight, complexity and silky tannins. The finish is long with good minerality and a lingering chocolate and dark cherry finish.

Food Matches

This punchy, youthful Pinot Noir matches superbly with fillet steak, duck breast, or flavoursome lamb and pork dishes. The fine tannin structure enables the wine to be enjoyed on its own or as the complement to your meal.

Winemaking Notes

The fruit (clones 115, 10/5, 5, Abel and a mix from Jacks Block) was hand harvested between 3 and 16 April 2022 and 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 16% was new oak.

Specifications

Varietal : Pinot Noir 100%

Style : Dry

Alcohol : 14%

Standard Drinks : 8.2

Barrel aging : 12 months

New oak : 16%

Serving temperature : 13 °C ~ 16 °C

