

CENTRAL OTAGO I PINOT NOIR 2023

COLOUR

Rich garnet with red hues.

NOSE

Cherry and cranberry dominate with hints of violet and rose. Earthiness with touches of oak.

PALATE

Ripe cherry and raspberry with touches of plum. A silky texture with smooth tannins, subtle savoury notes with a hint of spice.

ANALYSIS

Alc. 13% pH. 3.61

TA. 5.83 g/L G/F 0.71

CELLARING

Drink now through to December 2029. Serve at 14 - 16 °C.

JUST IMAGINE

The loyalist who is a delight all year round, you won't miss a beat with this in hand.

