



# Crimson Peak

CENTRAL OTAGO

## PINOT NOIR 2023

Crimson Peak captures the special moment when the sun's crimson hue reflects off the majestic peaks in Central Otago, paying homage to the region's natural beauty and unique terroir. Crafted exclusively from 100% Central Otago Pinot Noir fruit, Crimson Peak embodies the essence of this renowned wine region.

### AROMA & PALATE

Crimson Peak's velvety texture, envelops the senses and delivers smooth, seamless aromatics and mouthfeel with notes of ripe plum, succulent black cherry, and subtle hints of integrated oak, creating a complex and well-balanced wine.



### CELLARING

Drinking well on release, will develop and age well over the next 6-8 years.

### FOOD MATCHES

Perfect with game meats, duck, and roasted vegetables or try chargrilled octopus, magnificent.

### VINIFICATION

18-25 days on skins. Rapid warm ferments, transferred to barrel for 10 months.

### TECHNICAL ANALYSIS

Harvest date	3 <sup>rd</sup> – 30 <sup>th</sup> April 2023
Bottling date	27 <sup>th</sup> February 2024
Winemaker	Malcolm Rees-Francis
Brix at Harvest	21.7 – 24.2
Alcohol	13.5%
Residual Sugar	<1g/l
Titrateable Acidity	5.2
pH	3.66
Packaging	6 x 750ml Bottles
Lot Number	LCPPN23
Bottle Barcode	9421002620521
Case Barcode	09421002620538