



Pencarrow Pinot Noir 2023

An approachable, bright and lively Pinot Noir with beautiful juicy red fruits and good structure.

COLOUR

Pale ruby with brilliant clarity

AROMA

Exotically fragrant with notes of calfskin leather, Japanese Plum, sweetheart cherries, raspberry, charcuterie and freshly mown clover hay.

PALATE

Silky and elegantly medium bodied, the wine is seamless and supple in the mouth, the tannins are beautifully fine on the complex finish. A sophisticated and food-friendly style of Pinot Noir silky enough for the beginner yet serious enough for the connoisseur.

AGING POTENTIAL

This wine can be enjoyed now or cellared with confidence through 2030.

FOOD PAIRING

Perfect with fillet steak or Peking Duck.

TECHNICAL DETAILS

Picking Date: March 2023
Bottling Date: January 2025
Alcohol: 13.5%
pH: 3.76
T.A: 5.2

WINEMAKER

Guy McMaster

VITICULTURE

56% of the fruit from our Pencarrow Vineyard, 38% from Woolshed vineyard and the balance from the Pinnacles vineyard.

WINEMAKING

A period of cold soak followed by predominantly wild ferments with gentle pump-overs and plunging. Pressed to oak barrels and left to age, soften through malolactic fermentation and gain complexity over 10 months.



PALLISER ESTATE