

# Vale Pinot Noir

2024 | PISA

mora  
CENTRAL OTAGO

Earthy  
Plum  
Silky

From Vale, you look out to the gentle rolling hills that lead up into the glacial slopes and grandeur of the Pisa Range. This is big sky country full of wonder and inspiration. One of its first custodians loved lilies and grew them in her garden. Today you'll find them in and amongst our woolshed gardens. A symbol of purity and rejuvenation. Each year this organic vineyard shows itself in a new light and its story is told in our Vale Pinot Noir.

## Vintage Notes

Spring started with a few cold and hardy frosts just before budburst at our Pisa and Cairnmuir sites. Slow shoot growth in October and November was followed by favorable flowering conditions, leading to even ripeness within bunches. Growth accelerated in December with a hot and dry summer. Frosts in March and April slowed sugar ripeness, leading to a prolonged harvest from 7 March to 30 April. Despite these challenges, we achieved clean fruit with good canopies. Development of flavour and tannin was slower than sugar accumulation, but holding our nerve and leaving our healthy blocks to develop flavour resulted in a beautifully rounded vintage.

## Winemakers Notes

A vibrant expression of Pisa fruit, this Pinot Noir opens with alluring aromas of black plum and strawberries. The palate is plush and layered, showcasing a silky, velvet texture balanced by fine tannins. There's great depth throughout and the oak is seamlessly integrated, enhancing the wine's complexity without overpowering its purity.

## Vineyard

Vineyard: Vale (Pisa)

Aspect: A flat, mid-terrace between the base of the Pisa Range and Lake Dunstan

Row orientation: north-south

Soil: Waenga fine sandy loam

Elevation: 220m

This vineyard became Certified Organic in March 2021.

## Vinification

Crafted from Clone 115 grown at the Vale Vineyard, this Pinot Noir was fermented with 20% whole bunches and spent 30 days on skins for depth and structure. After a gentle press, it was aged in 30% new French oak for 10 months, then blended and settled in tank before bottling.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Clone	Alc	pH	TA	Residual Sugar
Vale (Pisa)	9 April 2024	1 April 2025	196 x 96 cases	115	13.7%	3.65	5.8	0

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