

Kolo Pinot Noir

2022 | BANNOCKBURN

The world's most majestic eagle once hunted the skies over Bannockburn and our Felton Terrace Vineyard. Local legend tells of a young warrior named Kolo who protected his family from a Pouakai—Haast Eagle. The tale speaks of courage and freedom—two traits that capture the spirit of our region and this Pinot Noir. From old vines planted in ancient schist soils battling extreme desert alpine conditions, Kolo is a single site wine of great energy, tension and complexity.

Vintage Notes

Overall, a warm and settled growing season, with little to no high winds, no major frost events and very good soil moisture leading into late 2021. Weekly rain events throughout November took the vines into premium conditions for canopy growth. Flowering conditions were perfect, with warm dry weather over this crucial period. In turn, the fruit was very even in ripeness within the bunches. Autumn was settled and warm, and harvest was very busy and fast-paced. A stellar vintage with very high quality fruit and fantastic crop loads, which were easily ripened by our lush, large canopies.

Winemakers Notes

Dark and brooding, with lifted florals of lavender and hints of fennel and licorice. Wild bramble berries and tamarillo lend vibrant fruit character, while well-integrated tannins provide structure and finesse. The tamarillo's natural acidity adds brightness, balanced by notes of roasted plum, Christmas pie spice, and a whisper of crème brûlée. The finish is enduring, with lingering impressions of tart roasted plums.

Technical Notes

Composition: 100% Pinot Noir (clones 115 and 777)
Vineyard: Felton Terraces
Aspect: north west
Row orientation: east/west
Soil: young alluvial, schist-based sandy silt and loams overlaying schist rock
Elevation: 240m
Vine age: 27 years
Trellis system & pruning: VSP, spur

Vinification

Hand-picked from two standout blocks on our Felton Terraces vineyard, which showed exceptional promise throughout the growing season. These blocks were earmarked for Kolo prior to harvest, based on their consistent quality and character.

Fruit was processed into stainless steel fermenters with 10% whole bunch inclusion. The must remained on skins for 28 days to build structure and complexity, followed by a gentle pressing. The wine was then transferred to barrel—20% new French oak—for malolactic fermentation and matured for 10 months.

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CENTRAL OTAGO

Savoury
Dark Fruit
Structured



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Clones	Alc	TA	pH	Residual Sugar
Felton Terraces	23 & 26 March 2022	15 March 2023	209 x 96 cases	115, 777	13.5%	6.2	3.54	0 g/l