



PYRAMID VALLEY

NEW ZEALAND



2023 SNAKE'S TONGUE PINOT NOIR

Season summary

A La Niña weather pattern brought a warmer and drier season to Central Otago resulting in a good flowering and fruit set. Cool nights in March and April resulted in longer hang time without too much sugar accumulation, this allowed us to pick perfectly ripe, high-quality fruit at moderate alcohols.

Tasting note

Bright garnet hue. Complex florals, five spice, gamey, spiced plums, cherries, cloves and wild thyme, quite an alluring nose. On the palate, concentrated flavours of mineral, iodine, spiced plums, thyme and game meats. The mouthfeel is plush and silky, with a juicy, evocative structure and a savoury saline finish.

Viticulture

From the Snake's Tongue parcel (0.7ha) planted in 2007 at our Low Burn Estate, Central Otago. Abel clone grafted to Riparia Gloire rootstock, meticulously farmed to BioGro certified organic standards, producing stellar fruit. Soils are predominantly loess over deep silts that have developed pedogenic lime deposits.

Harvest date: 15 April 2023

Winemaking

25% whole bunch with the remainder gently de-stemmed to maintain a high percentage of whole berries. Fermented using wild yeasts in open top Nico Velo concrete tulipes for 26 days. Aged in French barrels for 12 months, 30% new oak, then blended and aged for a further 6 months in oak prior to being bottled unfiltered and unfiltered.

Chemical Analysis

Alcohol: 13.5% pH: 3.73
TA: 5.0g/L

Closure: Diam Origine 10 cork and wax cap

643 cases of 6 x 750ml bottles produced