



2024 Central Otago Pinot Noir

Tasting note

Firm and elegant, this Pinot Noir displays ripe fruit notes of red cherry, raspberry and plum as well as dried flowers and Earl Grey tea.

Vintage note

2024 started as a cool, slow growing season with below average rainfall. The season progressed to become warmer and more settled with no autumn frosts. Wines show optimal ripeness, medium body and bright acidity.

VINEYARDS

Vineyard: Paris (29%)

Subregion: Bannockburn

Elevation: 215m

Clone(s): 115, 5, 114

Soil: Cromwell loess deposited sands derived from schist

Growing Degree Days: 1074

Harvest: By hand on the 27/03/24

Yield: 5.9 t/ha

Vineyard: Catherine's (45%)

Subregion: Pisa

Elevation: 232m

Clone(s): 777, Abel, 115, 667, 5

Soil: Waenga alluvial sandy silt gravels, loam texture, moderately stoney, derived from schist

Growing Degree Days: 1081

Harvest: By hand on the 21/03/24

Yield: 5.4 t/ha

Vineyard: Confluence (18%)

Subregion: Bannockburn

Elevation: 205m

Clone(s): 667, 5, 115

Soil: Manuherikia loess deposited silt material overlaying sand and silt alluvial deposits derived from schist

Growing Degree Days: 1074

Harvest: By hand on the 09/04/24

Yield: 7.2 t/ha

Vineyard: Springvale (17%)

Subregion: Alexandra Basin

Elevation: 175m

Clone(s): 777, 5, 667

Soil: Blackmans alluvial sandy silt gravels derived from schist and sandstone

Growing Degree Days: 1017

Harvest: By hand on the 08/04/24

Yield: 4.3 t/ha

Vineyard: Davishon (9%)

Subregion: Alexandra Basin

Elevation: 162m

Clone(s): 5, 115

Soil: Blackmans alluvial sandy silt gravels derived from schist and sandstone

Growing Degree Days: 1009

Harvest: By hand on the 09/04/24

Yield: 3.9 t/ha

Vineyard: Féraud's (4%)

Subregion: Alexandra Basin

Elevation: 172m

Clone(s): 115

Soil: Blackmans alluvial sand and silt derived from schist

Growing Degree Days: 967

Harvest: By hand on the 19/04/24

Yield: 1.9 t/ha

Vineyard: Molyneux (3%)

Subregion: Pisa

Elevation: 202m

Clone(s): 10/5, 667

Soil: Molyneux alluvial sand, silt and gravels derived from hard sandstone

Growing Degree Days: 1197

Harvest: By hand on the 09/04/24

Yield: 3.0 t/ha

WINEMAKING

Brix: 23.9 (avg.)

Whole Cluster: 14%

Total time on skins: 26 days (avg.) including a five-day cold soak

Fermentation: Wild yeasts

Aging: 10 months in 32% new French oak

Cases Produced: 1,235

FINISHED WINE ANALYSIS

Alcohol: 13.5%

pH: 3.63

TA: 5.9 g/l