

# CENTRAL

## 2024 CENTRAL Pinot Noir

### Tasting note

A beautifully aromatic Pinot Noir with bergamot, bay leaf, fresh plum and cinnamon notes, and a firm yet elegant structure.

### 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 (35%)

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: Confluence (34%)

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: Catherine's (16%)

Subregion: Pisa

Elevation: 232m

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

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

Growing Degree Days: 1081

Harvest: By hand on the 21/03/24

Yield: 5.4 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: Springvale (4%)

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: Féraud's (1%)

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 (1%)

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: 23.3 (avg.)

Whole Cluster: 8%

Total time on skins: 24 days (avg.), including a five-day cold soak

Fermentation: Wild yeasts

Aging: 10 months in 35% new French oak

Cases Produced: 1,256

### FINISHED WINE ANALYSIS

Alcohol: 13.6%

pH: 3.61

TA: 6.0 g/l