

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE PINOT NOIR 2024

TASTING NOTES

A dark textural wine intended for extending cellaring. Dense fruit concentration with notes of blackberry, dark plum and bramble on the nose. The palate is beautifully structured with rich fruit concentration and fine ripe tannins, supported by subtle oak influences.

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced

VINIFICATION

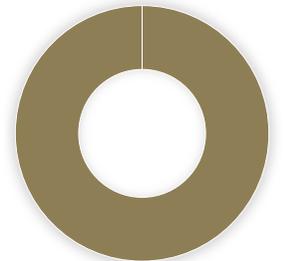
Sourced exclusively from our Home Block vineyard, select bunches were carefully hand harvested in the cool of the morning and returned to the winery in small bins. Spontaneous fermentation in open top French oak cives with a portion of whole clusters, and only delicate hand plunging once daily to extract colour and subtle tannins. Basket pressing and ageing in French oak barriques for 15 months, prior to final blending and bottling without fining or filtration.

FLAVOUR PROFILE

Plum		Dark Chocolate	
Spices		Leather	

VINEYARD COMPOSITION

Home Block



TECHNICAL DATA

Harvested 10 March - 03 April 2024.

Alc	13%
RS	0.27g/L
TA	5.7g/L
pH	3.58

