



## *Tupari 2024 Pinot Noir*

**Region:** Awatere Valley, Marlborough, New Zealand.

**Style:** Elegant, aromatic with ripe tannins.

**Colour:** Deep garnet red.

**Aroma:** Dark berry, cranberry and truffle.

**Palate:** Generous with layers of berry fruit and savoury notes.

**Cellaring:** Now until 2029.

**Analysis:**

Alcohol 13%

TA 6.0g L-1

pH 3.65

Brix 24

RS 1g L-1

**Harvest date:** 25th March 2024

**Bottling date:** 10<sup>th</sup> July 2025

*The Tūpari Vineyard's unique environment produces a distinctive style of Pinot Noir. Our vineyard, situated in the Awatere Valley delivers a wine with vibrant dark cherry and ripe blueberry flavours. This classic varietal expression is complimented by the Tūpari style of elegance and layers of flavours.*

The 2024 vintage delivered one of the standout Pinot Noir harvests of the past decade, and this wine is a testament to the season's exceptional quality. Grown on our own vineyard in the rugged upper reaches of the Awatere Valley, the fruit was carefully hand harvested at peak ripeness to ensure purity and concentration of flavour.

This Pinot Noir opens with lifted aromatics of cranberry, boysenberry and subtle earthy undertones — classic Awatere characters that speak to our unique site. The palate is generous and richly layered, revealing a medley of dark berry fruits wrapped in a silky texture. Underneath, finely integrated tannins bring structure and a soft cocoa-like richness that lingers beautifully on the finish.

Elegant, expressive and true to both place and vintage, this wine is a fine example of Tūpari's distinctive style — crafted with care and built to impress.

**Food match:**

Pairs beautifully with dishes that highlight earthy, savoury flavours. Try it alongside duck breast with cherry glaze, wild mushroom risotto, or herb-crusted lamb.

**Cheese match:**

This wine complements hard cheeses like aged Gouda or nutty Gruyère.