Nockie's Palette Pinot Noir 2023
WILLOWBELL, CENTRAL OTAGO

WINEMAKING NOTES

Hand-picked on the 18 April 2023. 25% Whole bunch inclusion in the fermenter, with the balance of the fruit destemmed as whole berries to cover the Whole bunch portion. Cold-soaked on skins for 5 days before gentle pigage and inoculation with a neutral yeast strain. Fermentation and post-fermentation maceration on skins for a total of 27 days before pressing and rough racking to oak, 20% new. Maturation in barrel on lees for 10 months with Malolactic fermentation through late spring 2023 and into summer 23/24. Racked from barrel in February 2024 before a gentle egg fining and filtration before bottling on 11 March 2024.

COLOUR

A clear, bright ruby red colour with youthful violet hues at the rim.

NOSE

A vibrant, layered wine with a core of fresh red berries and violets, complemented by emerging notes of spice, wet stone, and forest floor from partial whole-bunch fermentation.

PALATE

Partial whole-bunch fermentation adds structure and stony minerality, while subtle oak provides balance. The finish is pure and persistent, promising excellent ageing potential.

FOOD PAIRING

Duck breast and mushroom-based dishes.

Michael Nock '*Autumn, Cecil Peak*' 2018

LABEL PAINTING

Michael Nock's 'Autumn, Cecil Peak' captures a pivotal moment where the drama of the sky converges with the stillness of the Lake Wakatipu landscape. This beautiful tension is echoed in the wine's character, a studied balance of warmth and structure. The rich, golden hues of the autumnal foliage find their expression in the wine's generous palate, while the sharp, cool forms of the clouds are reflected in its crisp, defining acidity. In the end, both the art and the wine offer a profound taste of this singular place.

AWARDS

2025 New Zealand International Wine Show - Bronze Medal

WINEMAKER PJ Charteris		ALCOHOL 13.50%	
GRAPE VARIETY 100% Pinot Noir		PH 3.4	
REGION Willowbell, Central Otago		TOTAL ACIDITY 6.3g/l	
BOTTLE SIZE 750ml		RESIDUAL SUGAR 0.25g/l	