



## Single Vineyard 'Hua Nui' Pinot Noir 2024

A concentrated and silky Pinot Noir made with minimal intervention to ensure it is a true representation of site, soul and season.

### COLOUR

Medium Ruby

### AROMA

The Abel clone hits you first, with its famously deep, brooding perfume. The darkness is followed by the light, with pretty floral aromas, pencil shavings, raspberry, black cherry and a hint of calfskin leather.

### PALATE

Succulent and supple in the mouth, the structural tannins come as a pleasant surprise after the opulence of the mid-palate, finishing long, savoury and dry.

### AGEING POTENTIAL

This is a wine to enjoy now or cellar through 2036.

### FOOD PAIRING

Perfect with pork belly, duck or rib-eye steak with chimichurri.

### TECHNICAL DETAILS

Picking Date: March 2024

Bottled: June 2025

Alcohol: 13.5%

pH: 3.52

T.A: 5.0

### WINEMAKER

Guy McMaster

### VITICULTURE

100% of the fruit is from our organic vineyard, Hua Nui. The blend comprised 34% Clone Abel, 37% of 777 and 29% of 667.

### WINEMAKING

The fruit is handpicked followed by a period of cold soak, wild fermentation and gentle pumpovers and plunging. The wine is pressed to French oak barrels for a period of 10 months during which time it undergoes malolactic fermentation to soften the wine and add complexity. New oak is 23%. The wine was lightly fined and bottled in June 2025.



PALLISER ESTATE