

# ant moore

# a+

## 2022 MARLBOROUGH PINOT NOIR

### COLOUR

Rich garnet with bright red hues.

### NOSE

Earthiness and minerality enlighten the senses, hints of red cherry with clove and spice.

### PALATE

Cooked cherry and red fruit balances with cedar and chocolate, hints of leather round out the generous mid palate.

### WINEMAKING

Grapes were harvested at optimal ripeness. Open top ferment, must underwent cold soak of 5 days, then cap management to achieve extraction of weight and flavour. Aged in French oak barrels (20% new oak) for 12 months.

### ANALYSIS

Alc. 13%

pH. 3.77

TA. 5.48 g/L

G/F 0.12

### CELLARING

Drink now through to December 2028.

Serve at 14 - 16 °C.

