

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.

