

Anthem Vineyard Pinot Noir

2023



TASTING NOTES

Growing up amid Central Otago's dramatic slopes, we always imagined a Pinot Noir that spoke with that region's cool-climate clarity; Anthem Vineyard in Gibbston delivers exactly that.

This traditionally cooler subregion delivers a Pinot of luminous clarity: bright morello cherry and wild strawberry sit at the core, lifted by violet perfume and a thread of spicy red berry; beneath this sits a sappy, umami savouriness that adds drive and complexity. Wild fermentation, whole-cluster inclusion and a low-toast oak regime gives elegance, complexity and structure to the wine. It's everything we adore about Pinot Noir - perfume, savoury complexity and boundless energy and freshness.

2023 VINTAGE

2023 began under the tail of La Niña's hot, dry conditions, delivering abundant warmth and exceptionally low rainfall through summer, resulting in an excellent flowering and fruitset. The dry spell met a rapid end with rain events in late February, which brought much relief to canopies and ensured grapes could ripen slowly through until harvest date in late April.

The resulting vintage has a beautiful contrast between lifted florals as well as a savoury, sappy complexity. Structurally this comes in the perfect Gibbston package with vibrant acidity and satiny, sleek tannins.

Alcohol: 13.5%

Total acidity: 5.9 g/L

pH: 3.25

Residual sugar: Nil

Total SO₂: 57 mg/L

GIBBSTON TERROIR

Gibbston Valley occupies a steep, glacially carved gorge along the Kawarau River in Central Otago, renowned as the site of the world's first commercial bungee jump.

The soils consist of ancient wind-blown silt and schist loess atop rocky schist gravels. With vineyards starting at 350 metres above sea level, the region experiences a dramatic diurnal temperature swing.

This extreme climate prolongs the growing season, concentrating fruit flavours and heightening aromatic intensity. The resulting wines display a striking purity, fragrance and mineral drive, hallmarks of this cool-climate frontier at the southern edge of grape growing.

ANTHEM VINEYARD

The Anthem Vineyard is exclusively planted to Pinot Noir and was established during 2001-2002. We have a small parcel of Dijon clone 777, which we love for its fragrance and structure, covering an area just under 1 hectare. The vineyard, run by talented viticultural manager Jase Thomson, is managed under New Zealand sustainable certification practices.

Vines are trained on a high-cordon system and are VSP trained, with an average vine age of 22 years old. Anthem Vineyard was among the earliest vineyards planted in the Gibbston Valley subregion.

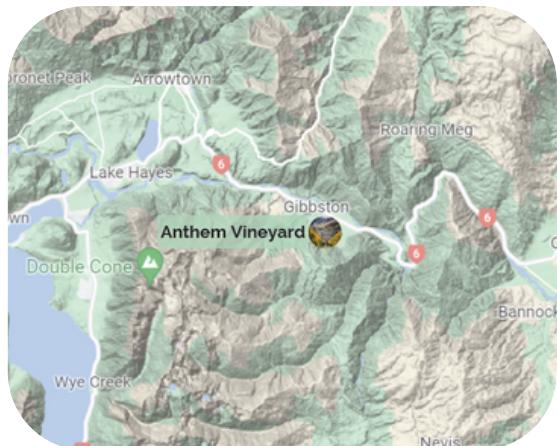


WINEMAKING PHILOSOPHY

Our approach is site-first: pristine fruit, gentle handling and minimal intervention showcases Anthem Vineyard's precise cool-climate perfume and savoury spine.

Hand-picked into small trays and brought overnight to Marlborough, this small parcel was vinified with 40% whole clusters tipped into an open-top fermenter and the remainder crushed over the top. A six-day cold soak was followed by natural fermentation and daily hand-plunging. Once dry, the wine was drained and pressed to French oak barriques (35% new) where the wine matured for 11 months and completed natural malolactic conversion.

A further four months on light lees in small tank allowed texture and integration to develop, with the wine gently settling before being bottled unfiltered the winter after harvest to retain purity, energy and vineyard definition.



Vineyard: Anthem Vineyard

Subregion: Gibbston > Central Otago

Soil Type: Schist derived, windblown alluvial loess

Average Vine Age: 22 years

Trellis: Spur pruned VSP, high cordon

Farming: SWNZ Certified

Altitude: 330 meters

Aspect: North/South rows

Clone: Dijon 777

Harvested: 27th April 2023

Harvest: Hand-picked, hand plunged

Fermentation: Wild, 40% whole bunch fermentation

Vessel: 100% French oak barriques (35% new)

Maturation: 11 months in barrique, 4 months on lees

Finishing: Unfined | Unfiltered

Bottled: 9th July 2024