

Settlement Vineyard Pinot Noir

2021



TASTING NOTES

Our Settlement Vineyard Pinot Noir is a classic representation of Pinot Noir from the Omaka possessing incredible density and power of fruit and structure.

From the very low-yielding 2021 vintage, this wine delivers black cherry, red and black berry fruits alongside a savoury seam of hillside herbs, forest floor and sappy spice. Firm, polished tannins and framed, integrated oak provide structure and tension, while the wine's density masks a nimble energy and freshness from the use of whole-bunch. Built for the cellar yet already generous, it rewards patience with evolving complexity and tertiary charm.

2021 VINTAGE

2021 was a remarkably low-yielding year across all varieties in Marlborough. Cool weather during the flowering period resulted in lighter bunch weights, while late spring frost events meant fewer bunches. However, the warm, dry summer surmounting into drought status for the third year in a row set the smaller crop up for an excellent ripening period.

There was zero disease pressure and a record early start date for harvest. The quality and intensity evident in the small volume of fruit harvested was outstanding, resulting in powerful wines that promise to age with grace and elegance.

Alcohol: 13%

Total acidity: 5.81 g/L

pH: 3.57

Residual sugar: Nil

Total SO2: 38 ppm

OMAKA VALLEY TERROIR

The Omaka Valley is one of Marlborough's warmest subregions, protected by the cool easterly off the Pacific by a series of north-south foothills that divide each of the Southern Valleys.

Those protective slopes create a warm, dry microclimate that deliver concentrated fruit while preserving clarity. The sedimentary loam and clay soils and gently sloping hillsides limit vigour and focus flavour. This combination of shelter, warmth and soils produces wines with fruit density, ripe tannin structures and the mineral drive that makes Pinot Noir from Omaka so compelling.

SETTLEMENT VINEYARD

Behind Settlement Vineyard are the Sutherland, Healy, and Beattie families, supported by viticulturist Nigel Sowman. Their shared philosophy is rooted in sustainability, organics, and a singular focus: growing world-class Pinot Noir that speaks clearly of its place.

The vineyard is organically managed and BioGro certified, with high density plantings (3788 / ha) on the steep north-western slope meaning much of the work is done by hand, with an emphasis on precision and care.



WINEMAKING PHILOSOPHY

The low-cropping Settlement Vineyard Pinot Noir was hand-harvested on the 19th March 2021. Once at the winery, two thirds of the handpicked fruit was left as whole clusters while the balance was destemmed and crushed over the top within the open-tank fermenter. The fruit was kept cool until natural fermentation commenced after five days.

The fruit was gently hand-plunged throughout its 15-day fermentation period after which we drained and pressed the wine to barrel where it completed natural malolactic fermentation. We prefer savoury, low-toast French oak barriques (35% new) for elevage of this wine, from a variety of coopers.

It spent a total of 15 months on lees, gently and naturally settling. We bottled the wine without filtration on the 15th June 2022.

Appellation Marlborough Wine Certified.



Vineyard: Settlement Vineyard

Subregion: Omaka Valley > Southern Valleys > Marlborough

Soil Type: Ancient low vigour clays

Average Vine Age: 20 years

Vine Density: 3788 / ha

Farming: BioGro Organic / SWNZ Certified

Altitude: 50-160 meters

Aspect: East/West rows

Trellis: Cane pruned VSP

Clone: Dijon 777

Harvested: 19th March 2021

Harvest: Hand-picked, hand plunged

Fermentation: Wild, 67% whole bunch fermentation

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

Maturation: 15 months on lees

Finishing: Unfiltered

Bottled: 15th June 2022