

ant moore

The logo consists of the letters 'a+' in a bold, sans-serif font, enclosed within a thin black square border.

2023 MARLBOROUGH PINOT NOIR

COLOUR

Rich garnet with bright red hues.

NOSE

A deeply complex and alluring wine with an enticing bouquet of dark fruit, chocolate and spice.

PALATE

Complex layers of dark fruit and oak, silky smooth texture. Rich notes of ripe cherry and dark plum with a hint of dark chocolate. Subtle spices add layers of depth, balanced with soft smokiness from the oak. Velvety tannins for a lingering finish.

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 10 months.

ANALYSIS

Alc. 12.5%

pH. 3.64

TA. 5.54

G/F 0.2

CELLARING

Drink now through to
December 2028.

Serve at 14 - 16 °C.

