

# ant moore

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

## 2024 CENTRAL OTAGO PINOT NOIR

### COLOUR

Rich garnet with red hues.

### NOSE

Vibrant black forest fruit with earthy notes. Gentle layers of vanilla and spice lift the bouquet.

### PALATE

Dark berry fruits with hints of savoury, dried herbs and subtle earth-driven complexity. Fine, silky tannins provide structure, with cinnamon and vanilla leading to a long, expressive finish.

### WINEMAKING

Grapes were harvested at optimal ripeness, fruit was trucked from Alexandra overnight. Open top ferment, must underwent cold soak of 5 days, then delicate cap management to achieve gentle extraction of supple tannins. Aged in French oak barrels (10% new oak) for 12 months.

### ANALYSIS

Alc. 13%

pH. 3.70

TA. 5.57

G/F 0.33

### CELLARING

Drink now through to  
December 2030.

Serve at 14 - 16 °C.

