

Moore & Moore

2024 CENTRAL OTAGO PINOT NOIR

COLOUR

Deep ruby.

NOSE

Cherry and cranberry dominate with hints of violet and rose petals. Subtle earthy undertones.

PALATE

Ripe red fruit characteristics are balanced with well-integrated smooth tannins. Subtle savoury notes, with a touch of spice.

WINEMAKING

Grapes were harvested at optimal ripeness, fruit was trucked from Alexandra overnight. Open top ferment, must underwent cold soak of 8-9 days, then delicate cap management to achieve gentle extraction of supple tannins. Aged in French and American oak barrels for 15 months.

ANALYSIS

Alc. 13.0%

pH. 3.55

TA. 5.68 g/L

G/F 0.18 g/L

CELLARING

Drink now through to October 2030.

Serve at 14 - 16 °C.

