

TASTING NOTES

KURU KURU PINOT NOIR 2022 CENTRAL OTAGO



Beautifully expressive, rich and opulent from an excellent growing season. Generous fruit concentration with a core of bright red and dark berry fruits balanced with freshness and a touch of spice and earthiness. Fine grained tannins sit in the background with the fruit and hints of savoury spice remaining.

OUR STORY

KURU KURU was born on Ruapuke Island. She is our tūpuna wahine, our 4th great grandmother, and in 1836, with her Scottish husband, Captain James Joss, she farmed vegetables at Joss Bay, Rakiura. Their kaitiaki for this place inspires and guides how we care for our beautiful vineyard and surrounding land at Bendigo, Central Otago. At our Te Rau Aroha Marae in Bluff she is one of the four pou whenua.

VINEYARD SEASON

Grown at Tarras The Canyon Vineyard at Bendigo. Despite a challenging flowering period that reduced yields, the 2022 season was saved by an exceptional, warm, and dry late summer and autumn, delivering a highly concentrated, ripe, and balanced wine.

WINEMAKING

Hand-harvested fruit in top condition was destemmed and cold soaked to allow for skin contact and colour development before small batch fermentation with gentle hand-plunging. The wine was gently pressed, racked to barrel and matured for 9 months in 15% new medium and tight-grain French oak.

FOOD MATCHES

Duck Confit, NZ Lamb, Venison, Tuna, King Salmon, Wild Mushrooms, Roasted Beetroot, Cheese: Brie, Comté, Gruyère or aged Cheddar.

ALCOHOL: 14% alc

BLEND: 100% Bendigo Pinot Noir

