

2023 MARLBOROUGH  
SINGLE VINEYARD  
**PINOT NOIR**  
RESERVE



VINTAGE	VARIETY	ORIGIN	HARVEST DATE
2023	100% Pinot Noir	Southern Valleys, Marlborough	March 2023

**TASTING NOTE**

This single-vineyard Pinot Noir comes from low-yielding vines, producing a wine of great concentration and depth.

Rich aromas of dark cherries and plums are complemented by smoky, earthy notes. The palate is full-bodied and densely layered, showing forest floor complexity and finely structured tannins. Ripe yet elegant, this wine delivers powerful fruit, refined texture, and a long, juicy finish.

**WINEMAKING**

Ripe fruit was hand-harvested and fully destemmed, leaving many whole berries intact for fermentation. The must underwent a 5–7 day cold soak before beginning wild fermentation.

After fermentation, the wine stayed on skins for several days to enhance tannin structure and secure its deep ruby colour. It was then drained, pressed, and aged for nine months in seasoned French barriques, completing full malolactic fermentation.

To preserve purity and texture, the wine was neither fined nor filtered.

**FOOD MATCHING**

Serve alongside roasted beef or lamb and dark rich gravy and mushrooms. These dishes will complement the rich flavours and complexity of this wine.

**CELLARING POTENTIAL**

Crafted to be enjoyed within 3-5 years of vintage date.

**TECHNICAL**

ALC: 15.0%, R.S: .5, pH: 3.7, T.A: 5.8

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