



The Pioneer Pinot Noir 2023

Tasting Notes

This wine has a lovely burgundy hue. Raspberry and cherry fruit aromas are balanced by spice and a little smoke. The palate soft and round with good weight carefully treading the line between elegant and powerful. There are lots of red cherry and berry fruit flavours supported by notes of mocha and vanilla.

Vineyards and viticulture

The grapes for this lovely wine are from our Waihōpai Valley vineyard (60%) and Tilly's hillside block on Paynters Road (40%). 2023 was an excellent year for Pinot Noir with low yields and small-sized berries giving us really concentrated flavours. The wine is a mix of Clone 5, 115, 667 and 777 clones with an average vine age of over 20yrs.

Winemaking

On arrival at the winery, the grapes were tipped into small, open-top fermenters for several days' cold maceration. Once fermentation started, the vats were gently pumped over to extract colour, flavour, and fine tannins. The wine was left on the skins for seven to ten days post fermentation then pressed into a mixture of French oak barriques (224l) and puncheons (500l). After ten months maturation we tasted every barrel and carefully selected our favourites, they were then blended for this special wine and bottled here at the winery. This wine includes small portions of whole bunch, barrel ferment and extended maceration wines.

1800 bottles made.

100% Pinot Noir, Alcohol 14%, RS 0, TA 5.6, pH 3.7, Vegan

Cellaring

Six to eight years

Food Match

Roast New Zealand lamb with rosemary and garlic is a brilliant pairing, but also other red meats, pork and game. Well-flavoured vegetarian dishes, pulses, chargrilled foods and a range of herbs and spices.