



## The Pioneer Tilly's Single Vineyard Pinot Noir 2023

Cherry and raspberry are complemented by smoky French oak notes that combine to produce an intriguing, enticing nose. On the palate a delightful richness unfolds with velvety tannins and a lovely density which together produce a wine that is both powerful and elegant. The flavours include vanilla, rose, spice, cherry and red berries.

### Vineyards and viticulture

Grown on the Tilly's hillside block in Marlborough's Southern Valleys sub-region, this wine is a blend CL5(83%), CL777(12%) and CL115 (5%) clones. The vintage was characterised by warm, dry weather that enabled us to hand-pick these grapes at perfect ripeness and in ideal condition.

### Winemaking

The grapes were hand-picked and placed into small, open-top fermenters for cold maceration. A mixture of gentle pump overs and punch downs were used to keep the juice in contact with the skins and achieve a gentle extraction of flavours and soft tannins. The wines were left on the skins for around seven days post fermentation before pressing into various French oak barriques. After ten months of maturation, we tasted every barrel and selected our favourites for blending, creating this special estate-bottled wine. The final blend included 10% barrel ferment, 10% carbonic, 10% of extended maceration wine and 33% aged in new oak.

2124 bottles made.

100% Pinot Noir, Alc 14%, RS 0.5, TA 4.8, pH 3.64, Vegan

### Cellaring

Six to eight years

### Food Match

Rich, red meat dishes such as venison, pork, flavoursome chicken dishes, duck, gentle spices such as star anise, seared tuna, mushrooms, dim sum, vegetable dishes.

