



Pinot Noir 2022

Tasting Notes

Our 2022 Estate Pinot Noir is bright, elegant and supple. It shows lovely cherry and red fruit characters with a touch of complexity coming from a hint of old oak and some gentle bottle age (porcini mushroom and forest floor).

Vineyards and viticulture

This wine is a mix of Clone 5 and 777 from one of our premium Pinot Noir sites, the Barnsley Vineyard. Based in the Waihōpai Valley, the clay soils help develop this wine's flavour and texture. The vines are carefully tended to ensure low crops and ripe, flavoursome grapes in top condition.

Winemaking

The grapes were gently crushed and the juice run into small, open-top fermenters and held cold for five days' maceration. The vats were then inoculated with a specially selected, cultured yeast to trigger fermentation. During fermentation the wines were either hand-plunged or pumped over to gently extract colour, tannin and flavour. The resulting wines were left on skins for around seven days post-ferment before pressing to predominantly old French oak barriques (just 2.5% new). The wine was blended after ten months maturation in barrel.

100% Pinot Noir, 14%, RS 0, TA 5.4, pH 3.6, Vegan

Cellaring

Delicious now but will continue to reward for several years.

Food Match

Easy to enjoy as a glass on its own, or to accompany light red meat dishes, cured meats, pizza and tomato-based pasta dishes.

