

Nockie's Palette "Georgetown" Pinot Noir 2020

CENTRAL OTAGO



WINEMAKING NOTES

The fruit (clones 114, 115, 5 and 777) was hand harvested on 2 April 2020 and 100% destemmed into two open top fermenters with the fermentation carried out by selected yeast. The resulting wine was aged in French oak barriques for around 10 months, of which 28% was new.

COLOUR

Pale garnet with hints of brick.

NOSE

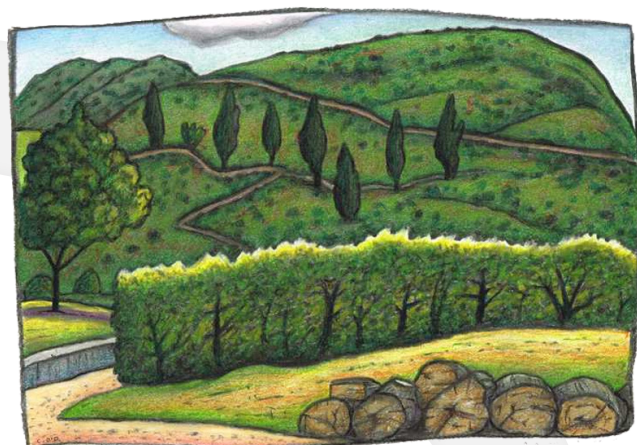
Expressive dark cherry, blueberry, and raspberry, with dried rose, herbs, and forest floor.

PALATE

Silky and refined with balanced acidity. Layers of dark cherry, plum, and kirsch framed by subtle oak. Medium-bodied with a long, mineral finish.

FOOD PAIRING

Lamb, duck, or mushroom risotto.



Chris O'Doherty (Reg Mombassa)
'Ferry Hill with Sun on Hedge' 2017

LABEL PAINTING

New Zealand-born artist Chris O'Doherty, known to many as Reg Mombassa, captures a quintessential Central Otago moment: the land basking in the clarity of the southern light. The golden hedge, catching the sun, gives way to the solid, mineral mass of the hillside. A perfect metaphor for the region's winemaking.

This contrast is the heartbeat of Nockie's Palette. The vibrant fruit comes from the "sun on the hedge". Our vines are framed and supported by the robust structure of the land. The result is a Pinot Noir of sun-drenched berries flavour, perfectly balanced by the powerful, earthy elegance of one of New Zealand's most revered wine-growing regions.

WINEMAKER Pip Battley

GRAPE VARIETY 100% Pinot Noir
from Single Vineyard

REGION Central Otago, NZ

VEGAN FRIENDLY

ALCOHOL 13.7%

PH 3.6

TOTAL ACIDITY 5.53g/l

RESIDUAL SUGAR Dry

BOTTLE SIZE 375ml, 750ml, 1500ml