

Te Kano Life Blanc de Noir 2023

The Life Series captures the essence of Te Kano's Estate vineyards, using parcels of fruit from across our subregions to give a snapshot of the season and our unique expression of Central Otago.

This fresh, mineral wine is made entirely from Pinot Noir. Hand-picked fruit and minimal skin contact ensures a brilliantly pale and clear wine with intense aromas of nectarine, pears and spice. The palate shows tropical fruits alongside fresh stone fruit and defined minerality.

Vintage

Spring temperatures and rainfall were normal, and flowering proceeded in warm and relatively stable weather. Mid-summer was hot and dry, while a welcome cool change and periodic rainfall throughout March slowed ripening and allowed time for additional flavour development.

Vineyards

The Eliza and Jerome vineyards provide the Certified Organic grapes used to produce this unique wine. Eliza's heavy clay and alluvial gravels yield juice with just the faintest touch of pink, and ultimately a brilliant, pale wine. Jerome's sandy soils create wines with concentration and tannic drive, giving structure and complexity to the final blend.

Winemaking

Hand-picked fruit from our Certified Organic Bannockburn blocks was selected for its naturally low colour and bright acidity. Grapes were hand harvested, then whole bunch pressed to tank for gentle settling. Fermentation was carried out slow and cool to build texture and lees weight, with the resulting wine balancing phenolics, acidity and alcohol in harmony.

Cellaring ————— Drink now to 2028.
 Serving ————— Serve at 8-10°C

Technical Data

pH ————— 3.26
 TA ————— 6.2
 Residual Sugar ————— 2.3g/l
 Brix ————— 22.5-23.5
 Alcohol ————— 13% v/v
 Varietal ————— 100% Pinot Noir, mixed clones.

