



MATT CONNELL
WINES

Bendigo Single Vineyard Pinot Noir 2025

Origin	Lowburn, Central Otago, New Zealand	
Varietal	100% Pinot Noir, Clones 5, 667 & 777	
Aspect	North facing flats	
Soil	Derived from schist and wind blown loess over deep free draining gravels on elevated terraces	
Vinification	The fruit was hand harvested on 29 March 2025 and was 100% destemmed without crushing to tank. A 4-day cold soak then took place to build colour and intensity of flavour. The must was inoculated with cultures selected for their ability to add complexity. Fermentation lasted 21 days with peak temperatures reaching 31 degrees. A Post fermentation maceration period of 5 days followed which allowed tannins to build and the wine to find balance before pressing to tank. Following settling in tank the wine was racked to French barriques of which 33% were new. The wine then underwent malolactic fermentation and matured for ten months in oak before being racked, blended and bottled on 24 February 2026.	
Technical	Alcohol	14.0%
	Residual sugar	Dry
	Ph	3.75
	TA	6.3g/l



Tasting note A powerful, brooding expression of Central Otago Pinot Noir, this wine beautifully captures the warmth and intensity of the Bendigo sub-region. The nose is immediate and seductive, revealing layered aromas of dark chocolate, rich mocha, and a savoury note of forest floor.

The fruit retains a bright, pristine core of both red and dark berry flavours, delivering purity alongside impressive depth and complexity. Warm French oak spice frames the fruit, while fine, grainy tannins provide structure and poise. The wine is seamless and plush, unfolding across the palate before culminating in a long, persistent finish promising further complexity with bottle age.