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Čuvar Iris Collection

Marlborough Pinot Noir 2024

VINTAGE

2024 was an absolutely stellar vintage for Marlborough. Low yields, warm days and relentlessly fine and dry conditions over the late growing season has resulted in wines of amazing vibrancy and flavour.

VINEYARD

Ballochdale 100%

Perched on an isolated peninsula of land in the Awatere Valley, the vineyard is surrounded by deep ravines cloaked in 30 hectares of native bush.

The vineyard benefits from its altitude (300m), sheltered northerly aspect, and spectacular inland position. The pronounced diurnal temperature range allows for slow, even ripening and the preservation of natural acidity.

Combined with the site's clay loam soils, these elements provide the ideal conditions to grow grapes of character.

WINEMAKERS COMMENTS

Our Pinot noir opens with a bouquet of cherries, red berry and Christmas cake spice with hints of vanilla and chocolate. The palate has beautiful ripe, dried fruit and zest notes with a silky, fine structure. It has a brilliantly long finish from textured, mature tannins and bright acidity.

WINEMAKING

FRUIT HANDLING:

The blend is made from the premium parcels from Ballochdale vineyard. We used a small portion of whole bunch ferment with crushed fruit on top; small batches in open fermenters that were hand plunged daily.

FERMENTATION VESSEL & MATURATION:

100% open top stainless steel tank fermented. Once pressed off skins, the wines were matured in 10% new, 60% one year old and 30% older oak until just prior to blending.

TECH NOTES

PH : 3.70	TA : 5.85	ALC : 14.0%	Residual Sugar : Dry
Standard Drinks : 8.3		Variety : Pinot Noir	
Bottled: September 2025		Vegan Friendly	
Vine age: 23 years		Clone: 667, Cl 5. 115	

Cherries & Christmas cake spice

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