



Te Kano Life Blanc de Noir 2024

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

The 2024 season was marked by a warm dry summer (El Niño influence) leading to small, concentrated berries and low disease pressure. Cold weather in March, resulted in a high-quality, concentrated vintage with excellent hang time and purity, though yields were slightly down but consistent for the region.

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. Picked as flavours moved from green apple to white stonefruit, the aim was to capture freshness at its peak. Grapes were whole bunch pressed to tank for gentle settling, with only clear juice retained. Fermentation was carried out slowly and cool with a selected yeast to build texture and lees weight. The wine was fermented to balance acidity, phenolics, and fruit purity, then fined and sterile filtered prior to bottling for clarity and stability.

Cellaring ————— Drink now to 2029.
Serving ————— Serve at 8-10°C

Technical Data

pH ————— 3.08
TA ————— 6.2
Residual Sugar ————— 2.3g/l
Brix ————— 22.5-23.5
Alcohol ————— 13% v/v
Varietal ————— 100% Pinot Noir, mixed clones.

