

Una Volta Pinot Noir

2024



TASTING NOTES

Una Volta, meaning “one time” in Italian, is reserved for rare, one-off parcels that we believe are destined for something truly exceptional. The 2024 release is sourced exclusively from the Cairnmuir Road Vineyard in Bannockburn, Central Otago, a prized west-facing site planted in 1996 and among the region’s earliest vineyards. Comprising exclusively Clone 115, this wine captures the fragrance, generosity and innate structure that has made Bannockburn one of New Zealand’s most revered Pinot Noir subregions.

Lifted aromatics of black cherry, plum, and violet lead, underscored by a subtle savoury thread. The palate is both powerful and finely controlled, revealing purity of fruit, vibrant energy, and a long, persistent finish. Our 2024 Una Volta balances immediate appeal with quiet depth and endurance.

2024 VINTAGE

A season of contrasts, 2024 balanced challenge with reward. A significant late October frost and frequent frost pressure into March kept vineyards under careful watch, yet an early, warm budburst and flowering delivered an even, generous fruit set.

Dry conditions through summer and autumn, paired with cool nights, preserved purity and health in the fruit, leading to a slightly earlier harvest across the region, particularly in the Cromwell Basin. The wines show clarity and precision: concentrated flavour, vibrant acidity, and a vivid expression of place.

Alcohol: 13.5%

Total acidity: 5.49 g/L **Residual sugar:** Nil
pH: 3.6 **Total SO₂:** 50 mg/L

BANNOCKBURN TERROIR

Bannockburn, one of Central Otago’s warmest and driest sub-regions, is a landscape renowned for producing Pinot Noir of depth, structure and intensity.

Ancient schist and loess soils provide excellent drainage and contribute a distinctive mineral character, while abundant sunshine and low rainfall encourage concentrated fruit expression.

Warm days promote generous ripening, while cool alpine nights preserve freshness and natural acidity, resulting in a wine of both power and precision. The semi-arid environment yields fruit of remarkable complexity, capturing the richness, structure and unmistakable sense of place that define this picturesque landscape.

CAIRNMUIR VINEYARD

Situated on a prime west-facing slope along Cairnmuir Road, this vineyard benefits from full afternoon sun, contributing to optimal ripening and depth of flavour. Planted in 1996, it stands among the earliest established sites, with vine age now lending natural balance and complexity.

The 2024 Una Volta was sourced from the upper terraces, where free-draining gravels lay atop glacial schistous rock. Comprising 100% clone 115, the fruit expresses the hallmark savoury nuance and complex tannin profile we prize, with naturally small bunch architecture delivering intensity and power.

Managed with traditional cordon and spur pruning, yields are inherently low, ensuring focus, precision, and a clear articulation of site.

WINEMAKING PHILOSOPHY

This small parcel of clone 115 was hand harvested on the 18th March 2024. At the winery, 40% whole clusters were tipped into a single open-top fermenter and the destemmed balanced was placed over the top.

Natural fermentation commenced after a 5-day cold soak and the ferment was hand-plunged daily. Post ferment the wine was drained and pressed to barrel, spending 11 months maturing in French oak barriques (35% new), followed by four months slowly settling on light lees. It was gently racked and bottled without fining or filtration on the 10th July 2025. It was cellared for a further 12 months prior to release.

Bottled on 10 July 2025 without fining or filtration, it is a pure and unadulterated expression of place, vintage and intent.



Blank Canvas
NEW ZEALAND

Vineyard: Cairnmuir Road Vineyard

Subregion: Bannockburn > Central Otago

Soil Type: Mineral rich with glacial origins: gravels & schist rock

Average Vine Age: 30 years

Trellis: Cordon trained and spur pruned

Farming: SWNZ Certified

Altitude: 230 meters

Aspect: West facing, North/South rows

Clone: Clone 115

Harvested: 18th March 2024

Harvest: Hand-picked, hand plunged

Fermentation: Wild, 40% whole-bunch fermentation

Vessel: 100% French oak barriques (35% new)

Maturation: 11 months in oak, 15 months on lees

Finishing: Unfined | Unfiltered

Bottled: 10th July 2025