

L'Ultima Volta Pinot Noir

2024



TASTING NOTES

'L'Ultima Volta', meaning 'the last time' in Italian, is both a gift and a farewell. First bottled as an Una Volta in 2020, this tiny parcel was never intended to return. When the opportunity arose to work with it once more in 2024, we accepted with gratitude, knowing it would truly be the last time. The vineyard has since changed hands, gently closing a shared chapter. Sourced from the Renaissance Vineyard on the famed Felton Road in Bannockburn, the site was organically farmed by close family friends dedicated to Pinot Noir since 1999.

True to this special site, the L'Ultima Volta reveals a layered interplay of red and black fruits, lifted by fine rose florals and an evocative earthy, umami depth. Fragrant and finely structured, it carries a quiet intensity and persistence capturing a singular moment in time.

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: 6.33 g/L **Residual sugar:** Nil
pH: 3.7 **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.

RENAISSANCE VINEYARD

Perched on an elevated terrace above the Kawarau River on the renown Felton Road in Bannockburn, the Renaissance Vineyard has significant pedigree. Small in size, but meaningful in presence the vineyard borders the Bannockburn Bridge to the East, the sculpted Mt. Difficulty and the Kawarau Gorge to the West, the Kawarau River to the North, and the historic Gold Sluicings to the South.

Soils are mineral rich, deep silts with a thin layer of loess topsoil. Vines are planted to a high density, and are VSP trained and cane pruned. The block is managed organically and with a strong permaculture mindset, prioritising soil health and biodiversity.

This small parcel (0.8 ha) is planted to 100% Clone 777.

WINEMAKING PHILOSOPHY

We hand-picked this small parcel of Clone 777 Pinot Noir from the Renaissance Vineyard on the 26th 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 and cellared for a further 12 months in bottle prior to release.

226 cases produced.



Blank Canvas
NEW ZEALAND

Vineyard: Renaissance Vineyard

Subregion: Bannockburn > Central Otago

Soil Type: Mineral rich deep silts with a thin layer of loess top-soil.

Average Vine Age: 8 years

Trellis: VSP trained and cane pruned

Farming: SWNZ, organically managed

Altitude: 226 meters

Aspect: North/South rows

Clone: 777

Harvested: 26th 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