

Generations of flavours



FORREST

Pinot Noir — 2022

Vineyard Sites

The cool climate queen of red wine is a natural match for Marlborough's reliable cool and dry vintage climate. The grapes typically show ripe berry fruit flavours – raspberry and strawberry; that distinctive “Forest floor” earthen aroma and fresh acidity. Our Pinot Noir is produced from our Southern Valleys vineyard, planted over 25 years ago -a very special site with geologically older soils composed of crushed river

Vinification

Harvested, crushed and then fermented in small batches in oak cives to add complexity. The ferments are hand plunged, skin contacted post fermentation, gently pressed and then aged in a 20/80 blend of new/old French oak barriques for 10 months prior to blending and bottling in late summer.

Tasting Notes

Delicious aromas of raspberry, strawberry and black Dawson cherry with hints of violets. The taste is all dark fruit cake and plum, with hints of spice and savoury, “forest floor” aromas. It's full, complex and delicious on the palate! Great drinking now but your patience will be rewarded by cellaring for 5+ years.

