









# The Pioneer Pinot Noir 2021

### **Tasting Notes**

This wine has a lovely deep burgundy hue. The nose is a mix of red berry fruit, sweet vanilla, char from the oak and a hint of spice. The palate is wonderfully vibrant, bursting with cherry flavours and has a lovely weight and concentration.

## Vineyards and viticulture

The grapes for this lovely wine are from our Waihopai Valley vineyard and Tilly's hillside block on Paynters Rd. The 21' vintage was characterised by warm, dry weather resulting in very small berries and very light crops. The resulting grapes were picked at ideal ripeness levels, deep in colour and full of intense flavours.

#### Winemaking

On arrival at the winery, the grapes were tipped into small, open-top fermenters with about 10% of stems, for several days' cold maceration. Once fermentation started, the vats were gently pumped over to extract colour, flavour, and fine tannins. The wine was left on the skins for seven to ten days post fermentation then pressed into a mixture of French oak barriques (224l) and puncheons (500l). After ten months maturation we tasted every barrel and carefully selected our favourites, they were then blended for this special wine and bottled here at the winery.

2124 bottles made.

Alc 14%, pH 3.6, TA 5.0, RS 0

# Cellaring

Six to eight years

## Food Match

Roast New Zealand lamb with rosemary and garlic is a brilliant pairing, but also other red meats, pork and game. Well-flavoured vegetarian dishes, pulses, chargrilled foods and a range of herbs and spices.