



Pinot Noir 2021

Tasting Notes

This wine highlights all that is great about Pinot Noir - lovely bright fruit with an elegant, supple mouthfeel and beautifully balanced. The nose has tempting raspberry and cherry aromas with a touch of spicy, sweet French oak. The palate echoes these characters, wrapping them up in a lovely soft, yet juicy texture.

Vineyards and viticulture

From four fantastic vineyards in Marlborough's Southern Valleys, the clay soils help develop this wine's flavour and texture. The vines are carefully tended to ensure low crops and ripe, flavoursome grapes in top condition. 2021 was an excellent year for Pinot Noir with low yields and small-sized berries giving us really concentrated flavours.

Winemaking

The grapes were gently crushed and the juice run into small, open-top fermenters and held cold for five days' maceration. The vats were then inoculated with a specially selected, cultured yeast to trigger fermentation. During fermentation the wine was either hand-plunged or pumped over to gently extract colour, tannin and flavour. The resulting wines were left on skins for around seven days post-ferment before pressing to predominantly old French oak barriques (just 5% new). The wine was blended after ten months maturation in barrel.

100% Pinot Noir, Alc 13.5%, RS 0, TA 4.8, pH 3.55, Vegan

Cellaring

Drinking well now and will be delicious for at least three to five years.

Food Match

Hot ham, pork, chicken, light red meat dishes, grilled dishes, seared tuna, stews and casseroles, pizza and pasta. Also enjoyable just as a lovely glass of Pinot Noir on its own!

