



HARVEST DETAILS

CLONE

Mix

VINEYARD

50% Bendigo, 50% Pisa

SOIL

Sandy loam

HARVEST DATE

24 March - 2 May 2020

BRIX

24

WINE ANALYSIS

ALCOHOL

13.5%

RESIDUAL SUGAR

0 g/l

TITRATABLE ACIDITY

5.40g/l

PH

3.68

GOLD RIVER

2021 PINOT NOIR

Gold River wines are handpicked, handcrafted expressions of Central Otago that offer immediate drinking pleasure.

GOLD RIVER

Handpicked, small batch fermented, and barrel aged in French oak, the Gold River Pinot Noir offers exceptional quality and character regionality at a good price.

2021 CENTRAL OTAGO GROWING SEASON

A very early budburst and some particularly cold spring nights had the region on edge during October; with, happily, little damage. Warm days and regular rainfall ensured healthy canopy establishment and an early flowering across all subregions. Crop loads were moderate precluding the need for thinning; most summer work went into opening canopies up, exposing fruit during a warm wet and wild January. The weather improved from February onwards, warm dry conditions prevailed into harvest. March conditions were beautiful; classic Central Otago, allowing a gradual ease into ripeness.

VINEYARDS

Fruit comes from a mix of our Bendigo and Pisa sites.

WINEMAKING DETAILS

Fruit across the subregions was hand picked, then fermented in small 5 tonne open top fermenters. Typical maceration was 21-24 days before pressing. The wines went through MLF in barrel, and spent 9 months in French oak.

AROMA AND PALATE

Deeply coloured, the Gold River Pinot Noir expresses fragrant red and dark fruit aromas, and an intense array of fruit and spice on the palate.

CELLARING

Designed for immediate enjoyment but will comfortably handle 3-5 years in the cellar.