



HARVEST DETAILS

CLONE

Mix

VINEYARD

62% Bendigo, 30% Pisa,
8% Gibbston

SOIL

Mix of loess and sandy loam
over schist bedrock

HARVEST DATE

19 March - 14 April 2022

BRIX

24

WINE ANALYSIS

ALCOHOL

14%

RESIDUAL SUGAR

0 g/l

TITRATABLE ACIDITY

5.20g/l

PH

3.68

GOLD RIVER

2022 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.

2022 CENTRAL OTAGO GROWING SEASON

2022 was an excellent growing season. Whilst an early budburst and some particularly cold spring nights had the region on edge, warm days and regular rainfall ensured healthy canopy establishment and 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 our Bendigo, Pisa and Gibbston sites.

WINEMAKING DETAILS

Fruit across the subregions was handpicked, 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.