

PINOT NOIR 2022 Rhubarb and wild berries

TASTING NOTES

The wine shows rhubarb and wild berry notes that flow seemingly onto the palate with plum and strawberry characters. Vanilla spice and cherry fruit characters fills the mid palate for a beautiful finish. Smooth tannins compliment the dry spice on the palate that accentuate the rich and supple finish. This Pinot Noir is an excellent example of a well-balanced and fruit forward Marlborough Pinot Noir. Drink now and up to 5 years+.

TECHNICAL DETAILS

Harvest Date March-April 2022

Alcohol 13.0 Total Acidity 5.4 Residual Sugar 0.22

Bottling Date 31 March 2022

VINTAGE CONDITIONS

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

VINIFICATION

A warm Marlborough summer provided excellent fruit for this 2022 Pinot Noir. Grapes for this wine were grown on hillside vineyards in the Southern Valleys sub region of Marlborough. This area is famed for producing rich and structured wines. The fruit was hand harvested and fermented on skins for three weeks before pressing. The resulting wine was aged for 12 months in French oak barrels prior to bottling. The wine was bottled with minimal filtration.

Naturally occurring sediment may remain.

ACCOLADES

