

MARLBOROUGH PINOT NOIR 2023

Technical Details

Harvest Date:	March 2023
Alcohol:	12.6%
Total Acidity:	5.0
Residual Sugar:	0.12
Bottling Date:	January 2024
Fruit Source:	100% Wairau Valley

Winemaker's Notes:

This fragrant Pinot Noir exhibits a rich open-knit bouquet of raspberry fruit aromas leading onto ripe plum characters. The wine shows a rich and smooth palate with soft silky tannins which lead to a balanced finish.

Vintage Conditions

At the start of the growing season conditions was damp and humid with budburst slightly earlier than average. Some rain during the growing season provided plenty of nutrient but didn't impact any fruit set. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions for the fruit to be picked at optimum ripeness. Overall, we received average yields with optimum quality fruit.

Vinification

A portion of the fruit was hand-picked and was plunged in small open vats until completion of ferment. The remainder of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over once a day with temperatures of up to 32 degrees being reached to extract the colour and tannins for the backbone of the wine.

The wine was pressed off just before completion of fermentation and transferred into oak where it aged in one and two-year-old French oak barriques for eight months before being blended and bottled.