



MARLBOROUGH

Reserve Pinot Noir 2024

Winemakers Comment

A classic expression of Marlborough Pinot Noir, this wine reveals a perfumed bouquet of cherry, wild berry and subtle spice. The palate is elegant and refined, with rich fruit flavours and layered complexity supported by fine, silky tannins. Crafted with ageing in mind, this wine will continue to develop intrigue and complexity with time in bottle.

Vintage

Low rainfall over winter and cooler weather at flowering resulted in reduced yields for the 2024 harvest. The growing season progressed with Marlborough's classic dry conditions, warm days and cool nights. The idyllic weather and low crops produced pristine grapes with concentrated flavours and fresh acidity.

Vineyard & Winemaking

The grapes for this wine were primarily sourced from the Bankhouse vineyard in the Wairau Valley, with a smaller portion from the Attorney Vineyard in the Southern Valleys. The deep clay soils and warm conditions at the Attorney Vineyard contribute concentration and structure, while the diverse clonal selection and varied soil profiles at Bankhouse enhance complexity and aromatic intensity.

The grapes were hand-picked, with bunches destemmed into small open-top fermenters. A portion was included as whole clusters to enhance structure and aromatic complexity. The grapes were cold-soaked for up to 10 days before temperatures were allowed to rise, enabling wild fermentation to begin in some tanks, while others were inoculated with selected yeast strains.

Ferments were gently plunged daily to aid the extraction of colour and tannin. Once fermentation was complete, the wine remained on skins and was carefully monitored to achieve optimal extraction before being pressed to barrel. The individual parcels were then matured in barrel for 10-14 months, where they underwent malolactic fermentation prior to being racked and blended. The wine was then left in stainless steel tank to naturally settle without fining before being bottled unfiltered.

Winemaking Data

VARIETIES: 100% Pinot Noir

ALCOHOL: 14%

PH: 3.46

TOTAL ACIDITY: 6.2g/l

RESIDUAL SUGAR: 0.3g/l

MATURATION: 14 months in French oak barriques, 20% New, followed by 12 months settling in tank.