



Single Estate Pinot Noir 2021

Tasting Note

Delicate floral aromas pair with rich, dark fruit notes of cherry, boysenberry, and blackberry - followed by just a hint of spiced clove and cinnamon. A rich palate, with ample fine, chalky tannin gives structure and length to this wine, while balanced acidity lends energy and elegance.

Harvest

The 2020 winter was unusually dry with less rainfall than the long-term average. Frost events at the start of the growing season and cold, wet weather during flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting concentration of aromas and flavours in the grapes. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity and promote the fresh, vibrant flavours we love in Marlborough fruit.

Winemaking

We select high quality parcels of fruit from the Southern Valleys and managed them in small batches. Our "hands off" approach retains colour and allows the fruit to showcase distinct Marlborough Pinot Noir character. After a period of cold soaking to gently extract flavours and colour prior to fermentation, the wine was matured in a mix of new (24%) and seasoned hogsheads - chosen to build complexity and give a unique style to the wine.

Technical Specs

Winemaker:	Jeremy Tod
Alcohol content:	13%
TA:	5.5 g/L
pH:	3.53
Residual sugar:	1.2 g/L
Region:	Marlborough
Dietary info:	Suitable for gluten free & vegan diets



Food Match

Vegetable red curry.

