



## 2021 QUEENSBERRY SINGLE VINEYARD PINOT NOIR

### WINEMAKER COMMENTS

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Typical of Queensberry Pinot Noir, the nose is dark and brooding yet beautifully perfumed. Blueberry and boysenberry notes are layered amongst florals suggestive of rose petal and violets. Toasted sweet baking spices are interwoven with dried herbs, black Doris plum and an intriguing whole bunch derived herbaceous lift.

The palate is taut and powerful with powdery fine tannins up front lending a sinewy elegance. A fine streak of acidity offers a lively backdrop to the abundant berry fruits, presenting a wine that is both powerful and dense yet beautifully light on its feet.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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Fruit was sourced exclusively from our vineyard in Queensberry. 52% from Block 17 (Abel Clone) and 48% from Blocks 3, 5 & 11 (Clone 115 & Clone 5).

### WINEMAKING

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Fruit for this wine was carefully Hand picked & destemmed into small open top fermenters, retaining a high proportion of whole berries.

One small component contained 100% whole bunches and underwent a period of carbonic maceration prior to being foot stomped - the final blend contains 15% Whole Bunch. Individual fermenters underwent a short pre fermentation maceration before fermenting naturally and being left on skins for up to 32 days before pressing.

After a brief period of settling the wine was racked to 225L French oak barriques (30% new) where it underwent natural MLF and matured for 10 months before being prepared for bottling on the 25th of March 2022.

### ANALYSIS

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Alcohol: 14.0%

Ph: 3.51

Acid: 6.9

Sugar: Dry

### CELLARING POTENTIAL

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10+ years.

### FOOD MATCH

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Rack of lamb with thyme and caper salsa verde.