

DELIVERANCE PINOT NOIR 2022

Light ruby red with a bright and expressive nose of red cherry, plum, and berries, supported by baking spices, cloves, and cinnamon. The palate is ripe and extended with red fruits and beautiful fine-grained tannins.

VITICULTURIST'S NOTES

North Canterbury grows some of New Zealand's most coveted wine grapes. We sourced the Pinot Noir grapes from a neighboring vineyard in Waipara with clay gravel soils and twenty-year-old vines. These were predominantly from Dijon clones; vines are spur-pruned and carefully managed to allow dappled light into the fruit zone. Perfect fruit came in 2022 with rich, ripe tannins and bright, fresh acidity.

Harvest Date: 5 March 2022

Brix: 23.4 pH: 3.43 TA: 6.7 g/L

WINEMAKER'S NOTES SEP

The Deliverance Pinot Noir was wild fermented in small lots and hand plunged for natural color and tannin extraction. The young wine was macerated on skins for four weeks before pressing to tank and old French barriques for natural malolactic fermentation and then maturing for six months before blending and bottling onsite.

Alcohol: 13% | TA: 6.02g/L | pH: 3.66