



2022 PINOT NOIR

WINEMAKER COMMENTS

Dark berry fruits and red fleshed plums abound on the nose, intertwined with subtle nuances of rose petal, savoury spices and freshly torn sage leaves. The palate is intense and lively up front with juicy plum and cherry, gradually building to a plush core dark berry fruits wrapped in a veil of fine velvety tannins. A vibrant burst of acidity provides freshness, while teasing the palate out to a lingering finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

A regional blend of fruit grown at our own Queensberry and Bendigo Vineyards alongside fruit produced by our growers throughout the Queensberry, Bendigo, Pisa and Bannockburn sub regions of Central Otago

WINEMAKING

Fruit was Hand-picked and predominantly destemmed into small 4.2T open top fermenters for a brief pre fermentation maceration before ferment was allowed to begin utilising naturally occurring yeast. A small number of ferments contained up to 40% whole bunches where stem ripeness allowed.

Ferments were managed judiciously, with a maximum of two light plunges daily at the peak of fermentation to avoid over extraction of tannin. Wines spent between 24 and 32 days on skins prior to pressing to 225L oak barrels for maturation.

ANALYSIS

Alcohol: 14%

Ph: 3.55

Acid: 5.67

Sugar: <0.5g/L

CELLARING POTENTIAL

10+ years.

FOOD MATCH

Spaghetti alla Puttanesca.