



## 2021 SUPER NANNY PINOT NOIR

### WINEMAKER COMMENTS

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Dark and brooding on the nose with an abundance of wild black and blue berry fruits, toasted baking spice, dried rose petal and black olive.

The palate is powerful yet restrained, balancing fine grained tannins on a knife edge of bright acidity.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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63% Pisa, 37% Queensberry

### WINEMAKING

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Comprised of only the finest select parcels of fruit identified for their distinctive colour, flavour and structural properties.

Carefully hand harvested and gently destemmed into small open top fermenters retaining a large proportion of whole berries alongside 16% whole bunch, the fruit is allowed to undergo a natural fermentation

and extended post ferment maceration for a total of 30 – 32 days on skins before pressing to 225L French Oak barrels (29% New) where it is matured for 14 months. Bottled without fining or filtration to ensure the beauty we see in the vineyard is reflected in the finished wine.

### ANALYSIS

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Alcohol: 14.5%

Ph: 3.68

Acid: 5.9

Sugar: Dry

### CELLARING POTENTIAL

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10+ years.

### FOOD MATCH

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Pan seared hare fillet, simply prepared with olive oil, sea salt and coarsely ground black pepper.