



## 2022 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 with concentrated black and blue berry fruits layered amongst aromas suggestive of exotic spices and dried flowers. The palate is taut and powerful with an abundance of ripe black plum, wild berry fruits and discreetly layered oak. Powdery fine tannins coat the mouth, contributing to a sinewy elegant core balanced beautifully by a fine streak of acidity which offers a lively backdrop to the abundant berry fruits. This is 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. Comprised of clones 113, 777 & Abel.

### 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.

Individual fermenters underwent a short pre fermentation maceration before fermenting naturally and being left on skins for up to 32 days before pressing.

One small experimental parcel of clone 777 was fermented as whole bunches in barrel on the vineyard.

After a brief period of settling post press, the wine was racked to 225L French oak barriques (29% new) where it underwent natural MLF and matured for a total of 10 months before being prepared for bottling on the 16th of March 2023.

### ANALYSIS

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Alcohol: 14.5%

Ph: 3.63

Acid: 5.3

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.