

BLOCK RANGE

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Expect terroir, typicity and an element of craft.

Unique single blocks from our estate, selected for their flavour and structure. A refined and complex range that elevates cuisine.



N BLOCK PINOT NOUVEAU 2024

Winemaking

Pinot Noir was hand-harvested and fermented on skins. The wine was pressed off skins after 13 days and allowed to settle in tank for a couple of days prior to going to older French oak barrels. Half of the barrels were put through malolactic fermentation while the other half were not to help retain some fresh bright acidity in the wine. After 5 months in barrel the wine was blended in tank before preparing for bottling. A delightful twist to Pinot Noir, with its fruit-forward and bright character.

Vintage

The 2024 growing season was one of the hottest and driest on record, resulting in small yields with exceptional fruit concentration. A short and intense ripening period ensured the fruit was harvested quickly, achieving the perfect sugar and acid balance.

Aroma & Palate

Bright red fruit, raspberry, candied strawberry and subtle spice. Lots of raspberry liquorice and red cherry. Subtle spice complementing the fruit with soft silky tannins, and tight bright acidity leaving a long smooth, balanced finish

Suitable for vegans/vegetarians.

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2024
HARVESTED:	26 February - 14 March
BRIX:	22.9 Brix
ALCOHOL:	12.5%
pH:	3.14
TOTAL ACID:	5.87 g/l
RESIDUAL SUGAR:	1.5 g/l
WINEMAKER:	Emily Gaspard-Clark and Ashley Stace
VITICULTURIST:	Adam McCone

