



2023 High Garden Vineyard Pinot Noir

Grape variety: Pinot Noir various clones.

Date first planted: 2001 growing season.

Size: 2.2 hectares. Certified NZ Sustainable Vineyard.

Viticulturist: Gary Crabbe highly experienced and a graduate of Lincoln.

Yield: 4.5 tons per hectare or 29 hecto-litres per hectare.

Date hand harvested: Between April 25th and 29th.

Winemaker: Jennifer Parr NZ Winemaker of the Year 2020.

Winemaking: 30% whole cluster. Extended maceration with 28 days on skins.

10 months in barriques from Jayer, Terra + Cadus, 25% new

ABV 13.1%.

pH 3.52.

TA 6.3g/l.

Unfined and unfiltered. Vegan.

Bottled on March 22nd 2024.

Tasting Note

With a deep purple scarlet colour the wine is rich with layers of fine grape tannins in support. The natural fine acids typical of Gibbston are present in the background, giving the wine balance and structure with a modest level of alcohol. Flavours of gently savoury spiced dark cherry, layers of bramble and oak spice, boysenberry and sweet oak, plums and rocky soil foundation. Capable of development over decades the 23 High Garden, like all the great Pinots, is delicious now. This vintage demonstrates the emerging consistency of this warm and sunny, distinguished vineyard site.

