



2025 PINOT NOIR

WINEMAKER COMMENTS

Classically Central Otago - Bright, fresh and vibrant on the nose with layered aromatics of cherry raspberry and boysenberry.

Subtle nuances of violet florals, dusty earth and damp autumn undergrowth add an alluring kaleidoscope of complexity as the wine evolves in the glass. The palate is lively and precise, with a fine-grained tannin structure underpinning red plum fruit, savoury spices and a hint of cocoa. Fruit, tannin and juicy acidity combine seamlessly to create a finish that is creamy, structural and demands another sip.

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 handpicked and predominantly destemmed into small 4.2T open top fermenters for a brief pre fermentation maceration before ferment was allowed to begin utilising both naturally occurring yeast and carefully selected cultured yeast strains. A small number of ferments contained up to 30% 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. Individual parcels of fruit spent between 24 and 32 days on skins prior to pressing to 225L oak barrels for maturation.

ANALYSIS

Alcohol: 13.5%

Ph: 3.56

Acid: 5.86

Sugar: Dry

CELLARING POTENTIAL

10+ years.

FOOD MATCH

Venison tartare.