

Alc 13.5% **pH** 3.7 **TA** 5.1 g/l

SEASON SUMMARY

The 2022 growing season presented more of a challenge than the previous three. It reinforced and reminded us of the importance of our vineyard teams and the work they do to ensure the quality of our fruit.

The season began well, with water reserves replenished by extensive rain during winter. Spring was gentle, and our protection systems easily mitigated what little frost there was.

Pinot Noir flowered well despite some unsettled weather that seemed determined to rain on our parade.

We undertook extensive crop thinning to create optimal balance in the vines and mitigate against high disease pressure. This thinning, combined with long hours of canopy management as the season progressed, was vital to ensuring healthy fruit. Harvest took place under excellent conditions, and we were able to pick the grapes at perfect maturity.

The Pinot Noir harvest commenced on March 17th and was completed on April 1st.

KEY VINEYARDS

Our Pinot Noir comes from the cool clay soils and rolling, north-facing slopes of Marlborough's Southern Valleys region. The aged alluvial gravels and dense clay subsoils balance drainage and water availability to yield the region's best Pinot Noir grapes.

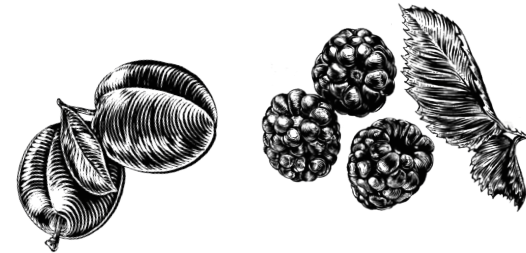
With over 30 years of experience with the variety in this region, our sites are selected carefully and each vineyard is tended with care. The



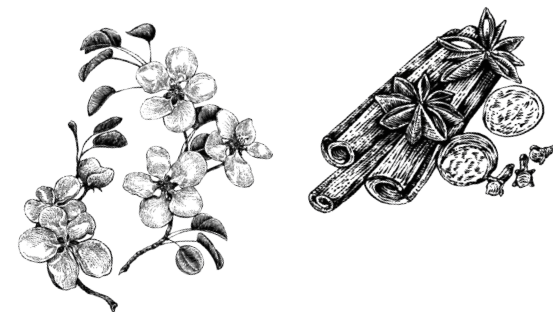
vines are trained with vertical shoot positioning to make the most of the sunlight. The key vineyards for this variety are Mustang, Delta, and Barracks.

WINEMAKING & BLENDING

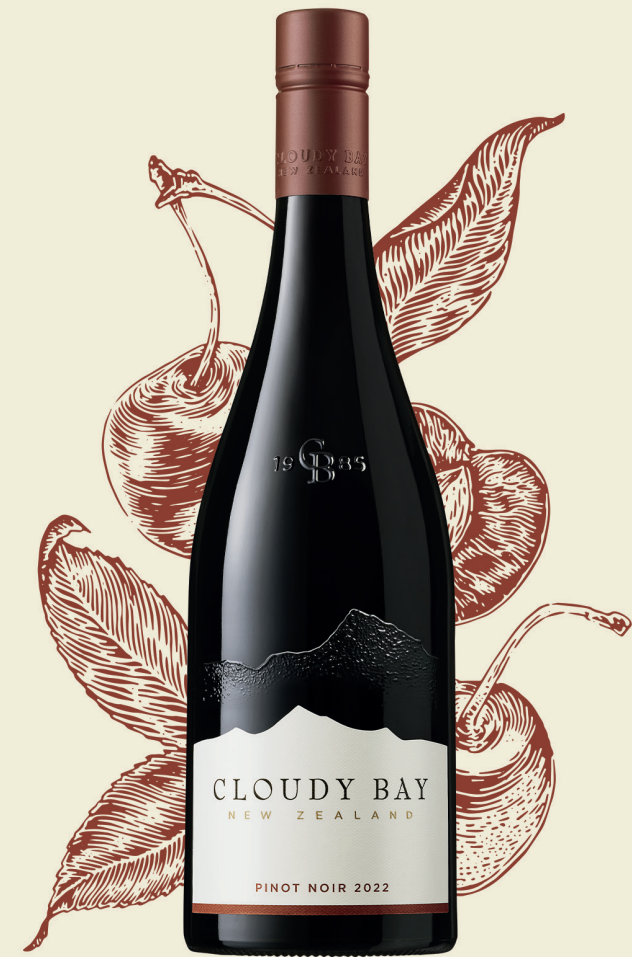
The Pinot Noir fruit was sorted using our optical sorter, before being gravity-fed into the open-topped fermentation tanks. The skins were gently plunged, with an average of 21 days' skin contact, and then 100% of the wine underwent malolactic fermentation. After fermentation, the wines were matured in French oak for 11 months, of which 30% was new.



NOSE: Open and expressive on the nose, with notes of wild hedgerow fruits, crushed rose petals and sun-warmed red cherry.



PALATE: The palate is finely tuned, with silky tannins and a pure dart of acidity framing and balancing out a core of summer berries, soft spices and a touch of biscuity vanilla. Long on the finish, this wine evokes warm summer evenings, strawberries nestled under shaded leaves and the lingering scent of barbecue smoke.



Pinot Noir
2022