

Alc 13.8% **pH** 3.69 **TA** 5.48 g/l

SEASON SUMMARY

Our vineyard crews had their work cut out for them this year. Budburst came early across the region, while the cold nights and frosts in September and October meant very early mornings for the crew. Fortunately, the frost protection we have on most of our vineyard sites kept the grape safe. But Mother Nature rarely does things by halves. The challenging conditions continued with unsettled weather during the December flowering period, meaning good soil conditions but significant reductions in crop levels.

But while she can be stern, Mother Nature can be equally generous - even in the same season. The growing period for 2021 was a continuous thread of beautifully warm, dry conditions, which gave us very little disease pressure to worry about. And, as is often the case, the lower yields had a significant upside: fantastic fruit. The perfect temperatures meant that acid levels remained high, with the grapes developing their full flavour on the vine.

The Pinot Noir harvest commenced on March 1st and was completed on March 21.

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

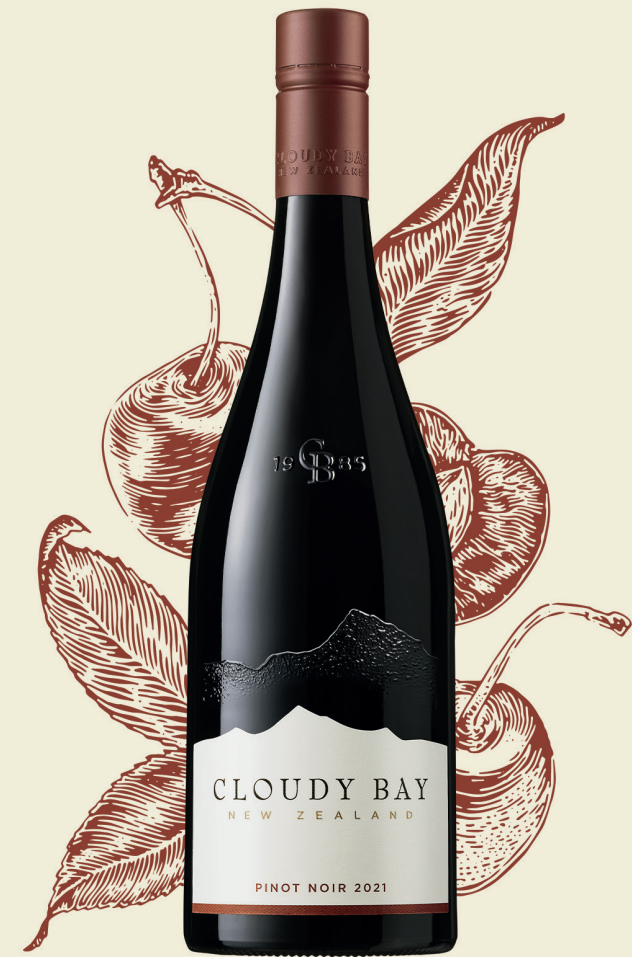
The Pinot Noir fruit was gravity-fed into the open-topped fermentation tanks, with 5% whole-bunch inclusion. The skins were gently plunged, with an average of 21 days' skin contact, and then 100% of the wine underwent malolactic fermentation. After fermentation, the wines were matured in French oak for 11 months, of which 30% was new.



NOSE: Incredibly pretty and enticing on the nose, with notes of boysenberry, cherry and fragrant, dusky florals.



PALATE: On the palate, crunchy dark cherry, cranberry and hedgerow fruit notes burst in the mouth and bring an immediate sense of freshness. The tannins are super-fine, effortlessly underpinning the intense and succulent fruit character.



Pinot Noir
2021