

## SEASON SUMMARY

The 2021 growing season was characterised by unseasonably wet conditions in December and January, which naturally lowered the potential yield and provided excellent soil moisture for veraison and ripening from February onwards.

Summer arrived with a vengeance during these latter months, and the vines were well prepared for a classic period of ripening and flavour development. The warm daytime temperatures, cool nights and negligible rainfall meant we could harvest the fruit at the optimum time.

## KEY VINEYARDS

Northburn sits on the steep, hilly east bank of Lake Dunstan. The vines here spread across terraces of unforgiving, rocky, glacial soils. Helped by the large diurnal shifts of warm days and cool nights, these soils produce fruit of great structure and intensity.

## WINEMAKING & BLENDING

The grapes were predominantly de-stemmed into open-top fermenters, undergoing a three-day cold soak before starting fermentation. The wine was on skins for approximately 24 days, with the pressing date determined by taste. After 12 months of barrel-ageing in French oak barriques, the wine rested in stainless steel for 18 months before being bottled without fining.

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<b>Alc</b>	<b>pH</b>	<b>TA</b>
12.98%	3.71	4.99g/l

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## NOSE

Initially closed on the nose, the 2021 Founders' Cellar Northburn Pinot Noir slowly unfurls in the glass to reveal dark berry fruit characters and a smoky graphite undertone that gives a sense of density and depth.



## PALATE

The palate is similarly dark and brooding, slow to give up its secrets. After time in the glass, dark plum and damson notes appear, swathed in silky tannins and brightened by a characteristic Central Otago acidity. We recommend decanting ahead of serving.



*Founders' Cellar*

NORTHBURN PINOT NOIR  
2021