

Alc 13.5% **pH** 3.6 **TA** 5.2 g/l

SEASON SUMMARY

The season began relatively unsettled, leading to inconsistent fruit-set and therefore lower yields and looser bunches. It proved to be a blessing in disguise, as the season continued to be mild and relatively humid, with regular rainfall events from November to January.

Our vineyard teams worked tirelessly over this period, ensuring our fruit was well-tended. Rigorous canopy management was vital to manage increased disease pressure.

As the calendar clicked into March, however, the summer decided to stay and play a while longer. Long sunny days and cool nights provided the perfect environment for ripening the crop.

With the fruit in pristine condition, this ideal climate gave us the time to slow down our decision making as we approached harvest. Each of our blocks was able to reach its full potential before picking.

The Pinot Noir harvest commenced on March 14th and was completed on April 8th.

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.

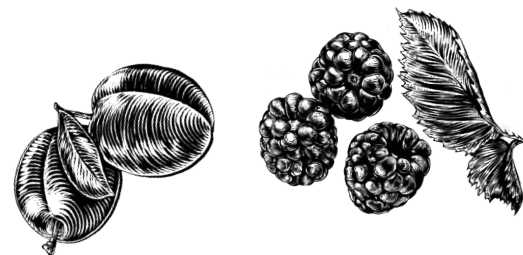
With over 30 years of experience with the variety in this region, our sites are selected carefully and each vineyard is tended with care. The



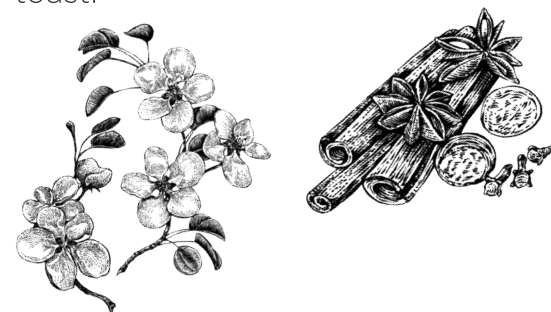
vines are trained with vertical shoot positioning to make the most of the sunlight. The key vineyards for this variety are Mustang, Delta, and Barracks.

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: Beautifully aromatic and enticing on the nose, with a distinctly summery character. Scents of strawberry and cherry run alongside a touch of vanilla and toast.



PALATE: The palate is immediately bright and concentrated. Notes of sun-ripened Victoria plums, strawberry and cherry recall fruit picking on warm days. All is freshened and enlivened by a dart of redcurrant acidity.



Pinot Noir
2023