
Alc
13.5%

pH
3.54

TA
5.58g/l

SEASON SUMMARY

The growing season began cold and unsettled, with some sharp frosts over the flowering period. This resulted in a lower-than-average crop as summer arrived, and arrive it did.

We experienced our driest 10 months since records began. It was also beautifully sunny, and the lack of rainfall reduced the yield still further, and the warm weather led to an early harvest. Fortunately, cooler nights from late February onwards, ensured that ripening slowed and acid balance was retained.

With the fruit in pristine condition, this ideal climate gave us the time to slow down our decision making as we approached harvest. The Pinot Noir harvest commenced on March 7th and was completed on 3rd April.

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.

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 23 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

- Aromatic and enticing
- Distinctly summery
- Strawberry | Cherry
- Vanilla | Toast

PALATE

- Bright and concentrated
- Sun-warmed Victoria plums | strawberry | cherry
- Fresh and lively
- A dart of redcurrant acidity

CLOUDY BAY
NEW ZEALAND



Pinot Noir

2024