

Te Wāhi

PINOT NOIR 2022

Tasting notes

SEASON SUMMARY

The 2022 season began cool and measured, keeping yields naturally lower and bunches smaller. Summer remained mild and even, with pockets of warmth allowing slow, steady ripening. By autumn, Central Otago offered long, settled days and crisp nights that preserved freshness while building depth. With no rush to pick, each parcel was harvested at perfect maturity, delivering fruit of exceptional balance and finesse.

THE VINEYARDS

Te Wāhi 2022 is drawn entirely from Cloudy Bay's Northburn vineyard in Central Otago. Low-vigour, schist-derived, free-draining soils and high planting density give fruit of power and poise, while the site's mix of mature blocks contributes dark fruit, spice and fine structure balanced by aromatic lift and freshness.

WINEMAKING & BLENDING

Hand-harvested, gently destemmed and fermented in open-top wooden cuves and stainless steel, with wild yeasts wherever possible. The young wine is then rested for over a year in French oak barriques (around 30% new), knitting fine tannins with subtle spice while preserving bright fruit. Bottled only once balance and texture were fully integrated, it is built to age gracefully for over a decade.

Alc
14%

pH
3.72

TA
4.99 g/L

Cellaring

Enjoy now or age gracefully for 10–15 years

Oak Maturation

14 months French oak (≈30% new)

NOSE

Initially reserved, then unfurling with dark cherry, blackberry and boysenberry, lifted by violet, dried herbs and subtle barrel spice.



THE PALATE

Silky yet powerful, the palate holds a brooding core of spiced red fruit and forest floor. Layers of clove, cinnamon, liquorice and dried herbs unfold into a long, textural finish – elegant, structured and quietly compelling.

