

▲ 2020 Pinot Noir



ORIGIN

Marlborough

VINTAGE

The growing season and harvest of 2020 was a thoroughly “good news” story despite the challenges thrown at us by COVID-19.

Bud burst came early this season, but cool dry weather meant leaf development and canopy growth was drawn out. By November temperatures warmed up and rainfall levels returned to near normal. By December the above average warmth contributed to early and speedy flowering in early season varieties such as Chardonnay and Pinot Noir.

Between Christmas and March, the season bounced back strongly with a very consistent period of hot, dry weather; the driest Marlborough has seen in 88 years. Harvest began with fruit for our sparkling wine programme and moved swiftly through our Waihopai River Vineyard and finally onto cooler areas of Leefield Station. We believe the quality of the wine to come from our Waihopai and Southern Valleys vineyards will make 2020 memorable – delivering aromatic wines full of bright and exuberant freshness – a vintage to be remembered for more than just a pandemic.

WINEMAKING

Our Pinot Noir vines are planted in the deep clay loams of the Southern Valleys, universally regarded as the finest Pinot Noir terroir in Marlborough. The vines are cane pruned and meticulously tended to achieve a naturally balanced crop of intensely flavoured fruit. Ripe fruit was completely

destemmed, but not crushed, with the aim of achieving a significant percentage of intact berries in the ferment. Individual batches were macerated cold prior to a five-day fermentation where the cap temperature was allowed to peak at between 30° – 32°C. The wine remained on skins post fermentation to optimise tannin extraction whilst locking in the deep, ruby colour. Drained and pressed; this wine was aged in a mix of tank and French oak puncheons for nine months during which time it underwent a complete malolactic fermentation.

ANALYSIS

Alcohol	14.0%
pH	3.7
Titrateable Acidity	5.1g/L
Residual Sugar	<1g/L
Vegan Certified	

TASTING NOTE

A vivid bouquet of ripe berry fruits and dark sweet cherry that deepens with the presence of complex oak spice and toasty notes. On the palate, the opulent red and black fruits are supported by supple tannins that transition into a seamless finish.

FOOD MATCHING

Serve alongside a slow-roasted pork shoulder, dark gravy and all the trimmings.

CELLARING POTENTIAL

Crafted to be enjoyed within 3-5 years of vintage date.