

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
14%

Residual Sugar
less than 1 g/l

pH
3.64

Total Acidity
5.6 g/l

Drinking Window
2025 - 2026

Tasting note printed
27/08/2025

Attorney Organic Pinot Noir

2021 6x75cl

Winemaker Notes

This broody, dense Pinot Noir has heady aromas of coffee beans, dried herbs, and freshly picked black cherries. On the palate, the smooth rounded cocoa tannins are balanced by the youthful acidity and subtle hints of toasty oak.

Vineyard

A north facing block on the dry eastern foothills of the Wairau Valley, planted in 2002. This sub-region receives minimal rainfall in the growing season and its deep clay soils provide perfect conditions to apply organic farming principles.

Winemaking

The grapes were 100% hand-picked and then chilled before gentle destemming. Fermentation took place in open top fermenters, after 5-7 days cold soaking, with indigenous yeasts. The wine spent 21-28 days on skins before being racked to barrel, 35% new and 65% seasoned French Oak, for 15 months maturation. The wine was bottled unfined and unfiltered after 9 months in tank, post-oak maturation.

Vintage

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early autumn in 2021 provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

Food match

This elegant Pinot Noir is perfect paired with turkey or lamb, or pan seared tuna.

