

Grapes  
100% Pinot Noir

Region/Appellation  
Marlborough

Alcohol by volume  
13.5%

Residual Sugar  
0.67 g/l

pH  
3.69

Total Acidity  
5.7 g/l

#### Tasting Guide



Tasting note printed  
31/07/2025

# Cellar Selection Pinot Noir 2023 6x75cl

## Winemaker Notes

Our 2023 Cellar Selection Marlborough Pinot Noir displays a fragrant bouquet of ripe cherry and wild berries with hints of spice and dried herb. The palate is bright and balanced with fine tannin giving texture and length.

## Winemaking

The fruit was harvested during the cool of night and early morning, then destemmed to open-top stainless steel tanks for 3-6 days of cold soak to enhance the development of aroma. A mix of indigenous and cultured yeasts are used for fermentation, with temperatures peaking at 32-34 degrees to extract the desired colour and tannins. After fermentation, the wine spent 10 months in French oak barriques on the lees to add palate weight and texture.

## Vintage

The Marlborough growing season started well with very little frost pressure during spring and healthy soil moisture levels providing lush and vibrant vine canopies. The start of summer 2023 was mild; February temperatures were below the long-term average. However, the weather settled over harvest and delivered a beautiful, dry and warm Indian summer allowing for optimal ripening conditions.

## Food match

Perfect with soft creamy cheeses

