

Grapes

96.6% Pinot Noir
3.4% Syrah

Region/Appellation

Marlborough

Alcohol by volume

13.50%

Residual Sugar

1.3 g/l

pH

3.58

Total Acidity

5.5 g/l

Drinking Window

2024 - 2023

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

28/03/2024

Private Bin Pinot Noir 2020

6x75cl

Winemaker Notes

A savoury Pinot Noir style with a lively personality, this wine expresses hints of red cherries on the nose, along with baking spices such as clove and cinnamon. On the palate, fruit flavours of cranberries and goji berries are intermingled with freshly roasted coffee beans and soft cocoa-like tannins.

Vineyard

The Private Bin Pinot Noir is a blend from specially chosen vineyards in the Awatere and Wairau Valleys. The varying soil types, meso-climates offer different tannin structures, flavours and aromas to the wine.

Winemaking

Wines aged in a mixture of stainless steel tank for fresh fruit expression, and seasoned French barriques for 10 months, adding texture and savoury complexity. All wines completed a natural malolactic fermentation.

Vintage

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hangtime of the fruit on the vines to achieve physiological ripeness.

Food match

Grilled and Roasted Red Meats

Pinot Noir is incredibly versatile and will go well with roast chicken, duck confit, smoked salmon or simply with mature cheddar cheese.

