

Grapes  
100% Pinot Noir

Region/Appellation  
Marlborough

Alcohol by volume  
13%

Residual Sugar  
1.16 g/l

pH  
3.63

Total Acidity  
5.8 g/l

Tasting Guide



Tasting note printed  
31/07/2025

# Private Bin Pinot Noir 2023

## 6x75cl

### Winemaker Notes

The classic Marlborough Pinot Noir has aromas of ripe cherry and raspberry, intermingled with subtle spice and dried herb notes. On the palate, flavours of cranberry and juicy pomegranate with hints of freshly roasted coffee beans flow to a finish of soft cocoa-like tannins.

### Vineyard

The Private Bin Pinot Noir is a blend from specially chosen vineyards throughout Marlborough's Awatere and Wairau Valleys. The varying soil types and meso-climates offer a complex array of flavours, aromas and textures to the wine.

### 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

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

