

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
14%

Residual Sugar
0.2 g/l

pH
3.6

Total Acidity
5.4 g/l

Drinking Window
2025 - 2030

Tasting note printed
19/12/2025

Reserve Pinot Noir 2020

6x75cl

Winemaker Notes

Our Marlborough Reserve Pinot Noir 2020 showcases bright floral aromas as well as fresh cherries. On the palate is an inviting mixture of dark chocolate and juicy summer berries with hints of freshly crushed thyme. This complex wine shows both purity and richness with soft velvety tannins and toasty oak influence which completes the wine.

Vineyard

The grapes for this wine were sourced from three key vineyards across Marlborough. Two in the Awatere valley, bringing a cooler climate aromatic influence. The third is situated in the Wairau valley. The deep clay-based soils contribute to the concentration and structure of the wine.

Winemaking

100% hand picked, fruit is chilled overnight. Fermented in small open top fermenters, 5-7 days cold soak, indigenous yeasts, ferments peaking at 34°C. Total time on skins 22-26 days. Matured for 14 months in 35% new French barriques and 65% seasoned barriques, followed by 4 months settling in tank.

Vintage

In 2020, Pinot Noir fruit was sourced from 2 key vineyard sites with deep clay based soils in the Southern valleys sub-region within the Wairau valley contributing 72% of the blend. The remaining 28% came from the cooler Awatere Valley, both with free draining windblown silt loess soils on opposite sides of the Awatere River.

Food match

Great with soft creamy cheeses.

