

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
13.5%

Residual Sugar
0.2 g/l

pH
3.57

Total Acidity
5.9 g/l

Tasting note printed
08/01/2026

Reserve Pinot Noir 2021

6x75cl

Winemaker Notes

Our Marlborough Reserve Pinot Noir showcases bright floral aromas as well as fresh cherries. On the palate is an inviting mixture of milk chocolate and juicy summer berries with hints of fresh portabello mushrooms. This complex wine shows both purity and richness with soft velvety tannins and a gentle acidity to complete 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

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 season in 2021 provided Marlborough with very stable weather conditions allowing fruit 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

Great with soft creamy cheeses.

