

Grapes  
100% Pinot Noir

Region/Appellation  
Marlborough

Alcohol by volume  
12.5%

Residual Sugar  
less than 1 g/l

pH  
3.64

Total Acidity  
5.5 g/l

Drinking Window  
2025 - 2028

Tasting note printed  
25/07/2025

# Reserve Pinot Noir 2022

## 6x75cl

### Winemaker Notes

Beautifully fragrant red berry and floral aromas combine with flavours of cherry, spice with earthy undertones on a finely textured palate. Enjoyable in its youth and will continue to gain complexity with time.

### Vineyard

This Pinot Noir was grown in premium vineyards in the Wairau Valley of Marlborough. The unique climate and soils in this valley, combined with unwavering attention to detail in the vineyard, consistently produce fruit of the highest quality.

### Winemaking

Parcels of grapes were harvested and cold soaked at 10°C between five and ten days before the onset of fermentation. Ferments were hand plunged, allowing gentle extraction of flavour and aroma compounds. Some batches were hot fermented to contribute density, structure and savoury complexity to the final wine, while others were fermented at lower temperatures to emphasise fruit characters, purity and elegance. The young wines were pressed and run to French barrique where malolactic fermentation took place in spring. Extended maturation on lees has added depth and complexity to the final wine.

### Vintage

The start of the season was slightly below the long-term average in temperature, but the weather settled and we saw a mild and beautiful summer. A splash of rain and humid conditions closer to harvest put some pressure on the viticulture team, but fortunately the weather stayed stable and sunny throughout the picking season. With soil moisture replenished after a run of drier years, the vines were in good condition and nutritionally balanced, delivering very aromatic and expressive Sauvignon Blanc. Pinot Noir is bright and fruity, with ample red and berry fruits on the nose, and a soft and juicy tannin profile with translucent red hues. Pinot Gris and Chardonnay are aromatic, lush, very clean and bursting with flavour. Alcohol levels are a touch lower this season with full flavour development coming a little earlier.

### Food match

Try with a seared tuna steak for a delicious match.

