

Grapes  
100% Pinot Noir

Region/Appellation  
Marlborough

Alcohol by volume  
12.50%

Residual Sugar  
0.4 g/l

pH  
3.65

Total Acidity  
5.3 g/l

Drinking Window  
2024 - 2027

Tasting Guide  
A B **C** D E  
Light Medium Full

Tasting note printed  
20/09/2024

# Single Vineyard Taylors Pass Pinot Noir 2019 6x75cl

## Winemaker Notes

The Taylor Pass vineyard is warm and sheltered producing an intensely ripe style Pinot Noir that is not typical of the Marlborough region. This wine is a single vineyard expression of the Taylors Pass site, showcasing an intense bouquet of brooding dark cherry and violets meddled with subtle fresh herb notes. A harmony of tannins, with a soft acidity and graphite minerality provide great focus, tension and length to the palate. On the finish there are layers of dark chocolate, dried herbs and spicy oak.

## Vineyard

The vineyard is planted on a mixture of soil types. Stony soils contribute fresh floral and red fruit notes, whereas the silt loam soils provide earthy dense tannins, dark berry notes and a soft graphite minerality to the palate.

## Winemaking

HARVEST: 100% hand picked FERMENTATION: Indigenous yeast is encouraged FERM. VESSEL: Open top stainless steel, hand plunged NEW BARREL: 25% French oak, 75% seasoned French oak BARREL TYPE: French coopers, 225L, medium plus toast MATURATION: 14 months in oak MALOLACTIC: Wild malolactic completed in barrel FINING: Minimal traditional egg whites

## Vintage

Fruit set in the cool spring weather was lower than usual, resulting in the development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

## Food match

Grilled and Roasted Red Meats

This elegant Pinot Noir is perfect paired with turkey or lamb, or pan seared tuna

