

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
13.50%

Residual Sugar
0.19 g/l

pH
3.69

Total Acidity
5.47 g/l

Drinking Window
2024 - 2026

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
27/07/2024

Wholeberry Pinot Noir 2020

6x75cl

Winemaker Notes

Juicy little minxes strawberry and cherry playfully flirt with cinnamon and allspice, finally succumbing to the rich, warm and seductive nature of a supple leather chaise lounge.

Vineyard

Sourced from premium vineyards in Marlborough where vines are meticulously managed to ripen fruit in optimum condition.

Winemaking

The parcels of fruit were lightly de-stemmed with whole berries going to open top fermenters for a five-day cold soak to extract colour and tannin. Fermentation involved gentle plunging twice a day to submerge the cap before the young wine was drained off to barrel and tank to rest before Spring malolactic fermentation. After 10 months of ageing, the parcels of wine were blended and bottled.

Food match

Grilled and Roasted Red Meats

Imbibe on its own or devour along with pulled pork sliders.

