



Pinot Noir

Central Otago New Zealand 2021

Sustainably Grown | Vegan Friendly

Harvest & Winemaking notes:

Winemaker: Sanna Stander

The continental Central Otago climate is one of extremes – the fiercely cold nights and long, warm summer days allow the black queen to display pure, vibrant fruit. From a vineyard in the Bendigo sub-region, the fruit was hand harvested from traditional Pinot Noir clones 5, 115 and 777. The wine was hand plunged with 8% whole bunch before being aged in predominately mature French oak barrels. Tasting notes:

With dark purple hues, this savoury pinot noir releases lifted aromas of raspberry and dark cherry with hints of iodine and black olive. The palate is full of kirsch cherry and cassis flavours, umami, liquorice and a sprinkling of dried herbs. A focussed frame and crunchy tannins contribute to a glossy mouth feel and a slightly peppery finish.

Pair with chargrilled meats and game dishes.

Analysis:

SUB-REGION	Bendigo
SOIL TYPE	Glacial outwash and schist river gravels
VARIETIES	Pinot Noir
РН	3.74
ТА	5-3 g/l
RS	<1 g/l
ALCOHOL	13%

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www.blackcottagewines.co.nz