



Pinot Noir

Marlborough New Zealand 2022

Sustainably Grown | Vegan friendly

Harvest & Winemaking notes:

Sourced from the Southern Valleys, this pinot noir went through fermentation in open top fermenters, with 20% whole bunch and was hand plunged. This brought out the perfumed berry fruit as well as increased the silky mouthfeel of the wine. Aged with French oak.

Winemaker: Sanna Stander

Tasting notes:

Light garnet in colour, this wine is savory and earthy with bright red cherries, raspberries, and a hint of cinnamon spice. The juicy palate flows through to a fruit-driven core of crunchy red currants, dried cranberries, black olive, and suggestions of toasted coconut. A pinot noir with round tannins, good balance, and finesse.

Beautiful with rich game dishes.

Analysis:

SUB-REGION	Southern Valleys
SOIL TYPE	Windblown loess over clay
VARIETIES	Pinot Noir
PH	3.72
TA	4.9 g/l
RS	< 2 g/l
ALCOHOL	12.5%



