



Single Estate Pinot Noir 2020

Tasting Note

Delicate floral aromas pair with rich, dark fruit notes of cherry, boysenberry, and blackberry - followed by just a hint of spiced clove and cinnamon. A rich palate, with ample fine, chalky tannin gives structure and length to this wine, while balanced acidity lends energy and elegance.

Harvest

The 2020 harvest produced some spectacular results with top quality fruit and what will be an outstanding vintage, despite a nationwide lockdown due to COVID-19. Marlborough saw a mild start to the growing season, with the soil retaining a good level of moisture after a fairly dry winter period. Budburst was nice and even; slightly reduced number of Pinot Noir bunches meant more concentrated flavours in the fruit. The long, slow late summer ripening conditions allowed excellent flavour and colour development, delivering clean ripe fruit in excellent condition.

Winemaking

We select high quality parcels of fruit from the Southern Valleys and managed them in small batches. Our "hands off" approach retains colour and allows the fruit to showcase distinct Marlborough Pinot Noir character. After a period of cold soaking to gently extract flavours and colour prior to fermentation, the wine was matured in a mix of new (24%) and seasoned hogsheads - chosen to build complexity and give a unique style to the wine.

Technical Specs

Winemaker:	Jeremy Tod
Alcohol content:	13%
TA:	5.54 g/L
pH:	3.8
Residual sugar:	2g/L
Region:	Marlborough
Dietary info:	Gluten Free

Food Match

Slow-cooked lamb shoulder infused with rosemary and garlic, served with salsa verde and seasonal roasted vegetables.

