



# TASTING NOTE

## WINEMAKER COMMENTS

2024 was a truly remarkable growing season that was marked by dry, warm weather. A significant late season frost and a cooler start to flowering in December created low yields across much of the region – a factor that Pinot Noir thrives under.

With no disease pressure, and the driest summer in Marlborough for over 90 years our Pinot Noir was harvested in small batches over 5 days. The earliest and quickest harvest in many years.

This is quite dark and brooding on the nose initially but opens up to reveal beautiful blue and crunchy red fruit that sits nicely alongside the earthy spice of newer oak. The palate is quite plush, with ripe dark fruit and finely powdered tannins. **Matt Ward**

## GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand – certified under Appellation Marlborough Wine and Sustainable Winegrowers NZ.

## VINEYARDS

The 2024 Catalina Sounds Pinot Noir is sourced exclusively from two vineyard sites – our estate vineyard Sound of White and a dedicated grower vineyard. These are both situated in the sought-after Southern Valleys sub-district where the inherent soils, comprised of clay loams and fine gravels create wines with depth and finesse. The blocks vary in age with a range of clones and yields are restricted to ensure quality is the main driver over volume.

## WINEMAKING

Small parcels of fruit were harvested over 5 days by both hand and machine. The handpicked fruit was mostly destemmed, with a small percentage of whole bunches across several fermenters. Exceptional fruit meant wild yeasts completed the fermentation.

The parcels are gently handled with 1-2 pump overs per day in the peak of ferment. Batches spent 18 - 23 days on skins before draining and pressing. The wine is matured in French oak (12% new) for 11 months before grading the individual batches. The selected barrels are blended in February and bottled in March prior to the next harvest. This wine has been made without any finings and is vegan friendly.

## ANALYSIS

Alcohol	13.5%
pH	3.74
Acid	5.3g/L
Sugar	Dry

## CELLARING POTENTIAL

Drink early over the next 2-3 years to enjoy fresher primary fruit, though this wine will continue improve and develop complex tertiary characters for the next 7+ years.

## FOOD MATCH

Crispy duck pancakes, grilled quail, pulled pork, seared salmon with barbecued beetroot.