2025 PINOT NOIR



TASTING NOTE

WINEMAKER COMMENTS

A warm spring encouraged an early start to the season, followed by cooler conditions that extended ripening and enhanced flavour development. Careful crop management across all vineyards ensured excellent fruit quality, producing wines with impressive balance, concentration and varietal expression.

There are charming layers aromatically, with baking spices, cacao powder, bramble and ripe red fleshed fruits. The palate is lightly structured with a fine coating of powdered tannins, red berry fruits and balanced minerality. **Matt Ward**

GEOGRAPHICAL INDICATION

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

VINEYARDS

The 2025 Catalina Sounds Pinot Noir is sourced exclusively from two vineyard sites within the southern valleys – our estate vineyard in the Waihopai Valley, Sound of White and the historic Auntsfield vineyard in the Omaka Valley. These sites and the inherent soils are comprised of clay loams that create wines with depth and complexity. 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 hand harvested as they ripened over two weeks. Parcels are separated, mostly destemmed and then cold soaked for several days. Exceptional fruit allows the natural yeasts to complete the fermentation. Each ferment is gently handled with 1-2 pump overs per day in the peak of ferment. The wine is matured in French oak (10% 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.

ANALYSIS

Alcohol	13.0%
pH	3.71
Acid	5.5g/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.