



2023 QUEENSBERRY SINGLE VINEYARD PINOT NOIR

WINEMAKER COMMENTS

Typical of Queensberry Pinot Noir, the nose is dark and brooding yet beautifully perfumed with concentrated wild berry, cherry and blue berry fruits layered amongst aromas suggestive of bramble, damp earth and dried flowers. The palate is taut and powerful with an abundance of ripe black plum, wild berry fruits and discreetly layered oak. Powdery fine tannins coat the mouth, contributing to a sinewy elegant core balanced beautifully by a fine streak of acidity which offers a lively backdrop to the abundant berry fruits. This is a wine that is both powerful and dense yet beautifully light on its feet.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Fruit was sourced exclusively from our vineyard in Queensberry. Comprised of clones UCD5, 113, 115 & Abel.

WINEMAKING

Fruit for this wine was carefully Hand picked & destemmed into small open top fermenters, retaining a high proportion of whole berries.

Individual fermenters underwent a short pre fermentation maceration before fermenting naturally and being left on skins for up to 32 days before pressing.

After a brief period of settling post press, the wine was racked to 225L French oak barriques (31% new) where it underwent natural MLF and matured for a total of 10 months before being prepared for bottling on the 8th of March 2024.

ANALYSIS

Alcohol: 14%

Ph: 3.55

Acid: 6.2

Sugar: Dry

CELLARING POTENTIAL

10+ years.

FOOD MATCH

Rack of lamb with thyme and caper salsa verde.