



## 2023 SUPER NANNY PINOT NOIR

### WINEMAKER COMMENTS

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The 2023 growing season proved demanding and turbulent. A cold start kept us on our toes with frost events during bud burst. Alternating rain and strong winds persisted until flowering, when summer arrived with a dream stretch of hot dry days and classic Central Otago cool nights. A cold snap at the end of March returned us to sleepless frost-fighting nights, putting the brakes on the season and reminding us we grow grapes in a climatically extreme environment. Although challenging, this cooler end has given the 2023 Super Nanny beautiful vibrancy and freshness, elevating floral aromatics and palate length.

The nose is bright and lifted yet incredibly complex. Wild raspberry, blueberry, dried rose petal, chamomile, black olive, dried thyme, sun-baked earth and brown baking spices vie for attention yet remain harmonious. The palate is precise upon entry, while a filigree of powdery tannin builds to a mid-palate balancing perfectly with juicy cherry and red plum. The coolness that punctuated the season's end shows its hand as the palate finishes with incredible length, fruit, tannin and acid in perfect harmony.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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42% Bendigo, 44% Pisa, 14% Queensberry

### WINEMAKING

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Comprised of only the finest select parcels of fruit identified prior to harvest for their distinctive colour, flavour and structural properties.

Carefully hand harvested and gently destemmed into small open top fermenters retaining a large proportion of whole berries alongside 14% whole bunch.

The fruit is allowed to undergo a natural fermentation and extended post ferment maceration for a total of 30–32 days on skins before pressing to 225L French Oak barrels (19% new). It is matured for 14 months. Bottled with minimal fining and filtration to ensure the beauty we see in the vineyard is reflected in the finished wine.

### ANALYSIS

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Alcohol: 13.5%

Ph: 3.51

Acid: 6.2

Sugar: Dry

### CELLARING POTENTIAL

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10+ years.

### FOOD MATCH

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Pan seared hare fillet, simply prepared with olive oil, sea salt and coarsely ground black pepper.