



2024 PINOT NOIR

WINEMAKER COMMENTS

Layered and intriguing on the nose with primary aromas of wild blackberry, black currant and ripe raspberries. Nuances of toasted baking spices, forest floor and a subtle floral note are laced throughout adding a lovely complexity.

The palate is vibrant up front with a core of juicy fruits suggestive of wild berries, red cherry and tamarillo. Cola and toasted spices add layers of interest to the mid palate whilst a sinewy thread of fine-grained tannin entwines the palate and ushers you towards a pleasantly lingering finish.

GEOGRAPHICAL INDICATION

Central Otago.

VINEYARD

A regional blend of fruit grown at our own Queensberry and Bendigo Vineyards alongside fruit produced by our growers throughout the Queensberry, Bendigo, Pisa and Bannockburn sub regions of Central Otago.

WINEMAKING

Fruit was hand-picked and predominantly destemmed into small 4.2T open top fermenters for a brief pre fermentation maceration before ferment was allowed to begin utilising naturally occurring yeast. A small number of ferments contained up to 30% whole bunches where stem ripeness allowed.

Ferments were managed judiciously, with a maximum of two light plunges daily at the peak of fermentation to avoid over extraction of tannin. Individual parcels of fruit spent between 24 and 32 days on skins prior to pressing to 225L oak barrels for maturation.

ANALYSIS

Alcohol: 13.5%

Ph: 3.58

Acid: 6.09

Sugar: Dry

CELLARING POTENTIAL

10+ years.

FOOD MATCH

Venison tartare.