



TASTING NOTE

WINEMAKER COMMENTS

The 21/22 season is one for the books. Winter rains replenished parched soils and broke a three-year drought. A warm and wet winter continued into spring, bringing lush growth to the vines, and a perfect flowering. January was warm and dry, and dropping excess fruit was necessary to ensure quality fruit. Individual parcels were hand harvested on the 16th, 21st and 25th of March, 2022.

A lighter hue for Pinot Noir from 2022, with aromatics of dried herbs, bramble, crushed red berries and an earthy character. The palate is framed by softly powdered tannins and plump ripe fruit. A subtle, elegant, terroir driven wine that shows the delicacy of the 2022 vintage.

Matt Ward

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough.
Certified with Sustainable Winegrowers New Zealand.

VINEYARD

The aim for our single vineyard Sound of White wines is always quality. Over half of the fruit for the 2022 Sound of White Pinot Noir came from our oldest vines on the hillside block. There was no clonal selection when planted and is a mix of Dijon clones and Abel. The balance of fruit is from younger vines in A block from clones Abel and 5. The inherent clay in the soils helps to create structure and depth and Pinot Noir thrives in our glacial Waihopai soils.

WINEMAKING

Handpicked parcels of fruit were kept separate within their blocks and clones where applicable. Fruit was nearly all destemmed, apart from a small 10% portion of whole bunches that create lift in aromatics and a fine tannin profile in the mid-palate.

After 18 – 25 days on their skins, wine was drained and the skins pressed. The wine was run to 228 L French oak barriques, 25% of which are new. The wines go through a natural malolactic fermentation in spring. Only the best barrels and parcels are selected for Sound of White and the chosen components are blended in March and then run back to barrel for a further 5 months before bottling in July the following year. The wine is bottled unfiltered and unfiltered. A harmless sediment may form over time. This wine is vegan and carnivore friendly.

ANALYSIS

Alcohol	13.0%
pH	3.52
Acid	6.0g/L
Sugar	Dry

CELLARING POTENTIAL

This wine, while drinking well in its youth, will greatly reward time cellaring under the right conditions.

FOOD MATCH

Game meats, mushroom & truffle dishes, prosciutto (however you like it!)