



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



PINOT NOIR 2023

TASTING NOTES

Concentrated raspberry and red cherry notes are supported by rich savory complexity. The palate is soft and generous, with notes of wild berries and bramble framed by subtle elegant tannins providing structure and depth.

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.






VINIFICATION

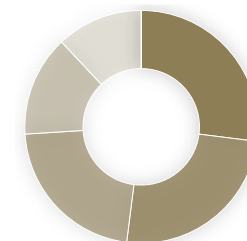
Grapes were harvested in the cool hours of the morning to retain vibrancy and focus. Prior to fermentation, the grapes were destemmed and held at cool temperatures for a few days to maximize color. Gentle hand plunging during fermentation extracted further color and tannins, after which the skins were basket pressed. The wine matured in French oak barrique where it underwent full malolactic fermentation prior to blending and bottling.

FLAVOUR PROFILE

Cherries		Raspberries	
Spices		Vanilla	

VINEYARD COMPOSITION

Mahers	
Crusher	
Home Block	
Kaituna	
Angler	



TECHNICAL DATA

Harvested from 22 March - 06 April 2023	
Alc	13%
RS	0.28g/L
TA	5.4g/L
pH	3.72



Marlborough,
New Zealand