



## 2023 PINOT NOIR

### WINEMAKER COMMENTS

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Bright and lively on the nose with vivid aromas of raspberry, blueberry and red currant fruits immediately evident while nuances of toasted brown spice, dried earth and subtle herbaceous notes add 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 whilst a sinewy thread of fine-grained tannin entwines the palate and ushers you towards a pleasantly lingering finish.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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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

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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 40% 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. Wines spent between 24 and 32 days on skins prior to pressing to 225L oak barrels for maturation.

### ANALYSIS

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Alcohol: 13.5%

Ph: 3.55

Acid: 6.18

Sugar: dry

### CELLARING POTENTIAL

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10+ years.

### FOOD MATCH

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Spaghetti alla Puttanesca.