



# PINOT NOIR

MARLBOROUGH  
2023

## VINTAGE OVERVIEW

The growing season in Marlborough for Vintage 2023 was extremely good. Both rainfall and heat accumulation were at or close to long term averages which resulted in wines with great flavour and fruit purity. Harvest progressed smoothly without weather interruptions after a slow and long ripening season.

## KEY VINEYARDS

Our Pinot Noir comes from vineyards planted in the Wairau and Awatere Valley's in Marlborough, where the climate and free draining alluvial soils are perfect for Pinot Noir.

## WINEMAKING

After the grapes were harvested, the juice was cold soaked prior to fermentation to help with colour and flavour extraction. The juice was then inoculated with yeast for fermentation. Once this was complete, the wine was gently pressed and aged in a mixture of stainless steel tanks and oak barrels for 10 months prior to filtering and bottling.

## TECHNICAL DATA

Alcohol: 13%

pH: 3.6

Acidity: 5.3 g/L

Residual Sugar: < 1 g/L

## TASTING NOTES

A vibrantly concentrated Pinot Noir with dark berry, black cherry, and underlying savoury aromas. The palate is juicy and full-bodied, delivering succulent fruit flavours together with subtle spicy complexity, finishing long and smooth.

## FOOD MATCH

The aromatic fruit flavours of this Pinot Noir are perfectly matched with Thai beef salad full of juicy cherry tomatoes, fresh herbs and a garlic dressing.



**Hāhā**  
WINE of NEW ZEALAND

Haha Wine Company Ltd | PO Box 8948, Havelock North, New Zealand  
hahawine.co.nz | +64 6 833 7814

