



# PINOT NOIR

MARLBOROUGH  
2024

## VINTAGE OVERVIEW

Marlborough experienced an exceptional growing season in 2024. Lower than normal yields were the result of early spring frosts, cooler temperatures during flowering and prolonged dry conditions, however the Summer weather was hot and dry and the grapes were outstanding in quality when harvest time came around in March. The resulting wine is showing the powerful flavours and vibrant acidity that Marlborough wines are world-renowned for.

## 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 harvest, the grapes were cold soaked to help bring out the vibrant colour and flavours. We then added yeast to start fermentation. Once fermentation was complete, the wine was gently pressed and aged for 10 months in a mix of stainless steel tanks and oak barrels. After that, it was filtered and bottled, ready to share.

## TECHNICAL DATA

Alcohol: 13%

pH: 3.53

Acidity: 5.3 g/L

Residual Sugar: < 1 g/L

## TASTING NOTES

A richly expressive Pinot Noir showcasing layers of ripe dark berries, luscious black cherry, and subtle earthy undertones. The palate is bold and generously textured, offering vibrant fruit purity interwoven with delicate spice nuances, culminating in a long, velvety finish.

## FOOD MATCH

The vibrant fruit notes of this Pinot Noir pair beautifully with Thai beef salad, loaded with juicy cherry tomatoes, crisp greens, fresh herbs, and a tangy lime and garlic dressing.



**Hāhā**  
WINE of NEW ZEALAND

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