

# RESERVE PINOT NOIR

CENTRAL OTAGO  
2023

## VINTAGE OVERVIEW

In Central Otago, 2023 was a significantly warmer year than usual, with the heat becoming the defining character of the vintage. Rainfall was slightly lower than average. Cropping levels were slightly above average due to early season rain, but settled climatic conditions thereafter saw the fruit through to maturity with bold colours and ripe tannins.

## KEY VINEYARDS

The fruit for our Reserve Pinot Noir comes from a single vineyard in the Alexandra sub-region in Central Otago, which is the most southern sub-region in New Zealand. It is an elevated, cool climate site so the wines are fresh and brightly fruited.

## WINEMAKING

Fully ripe fruit was picked in the morning and transported to the winery while still cool. The grapes were gently crushed to open top fermenters for a 10 day cold soak at 12°C. On completion of the cold soak, the tank was warmed and fermentation started with wild vineyard yeasts and was completed with inoculated yeasts. The young wine was pressed off once fermentation had finished and completed its maturation in barrel and tank. With no fining required, the wine was lightly filtered for bottling.

## TECHNICAL DATA

Alcohol: 13%

pH: 3.61

Acidity: 5.97 g/L

Residual Sugar: < 1 g/L

## TASTING NOTES

Delicate dark berry fruit aromas of blackberry and raspberry sit alongside subtle woody notes of wild thyme. Toasty oak nuances add a warming complexity to the wine. On the palate, it is full bodied and rich with soft front palate tannins and a silky smooth finish.

## FOOD MATCH

The elegance of this wine complements a variety of dishes, from succulent roast meats to earthy mushroom risotto, making it the perfect choice for any special occasion shared with family and friends.

