

RESERVE PINOT NOIR

CENTRAL OTAGO
2024



VINTAGE OVERVIEW

The 2024 vintage in Central Otago delivered excellent growing conditions and beautifully expressive fruit. A mild spring and early summer were followed by warm, dry weather into autumn, allowing the grapes to ripen slowly and evenly. Sunny days and cool nights helped retain freshness and natural acidity, resulting in healthy fruit and a vibrant, balanced Pinot Noir.

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 7 day cold soak. On completion of the cold soak, the tank was warmed and fermentation completed with mainly wild 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: 3.73
Acidity: 5.2 g/L
Residual Sugar: < 1 g/L

TASTING NOTES

Juicy and refined, this Central Otago Pinot Noir opens with lifted aromas of strawberry and cherry, subtly lifted by a whisper of thyme. Silky and richly textured, with finely balanced tannins and bright, vibrant acidity, it offers elegance and finesse and every sip.

FOOD MATCH

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

