

2023
MARLBOROUGH
PINOT NOIR

VINTAGE NOTES

Growers had to be alert and agile through the early 2022-23 growing season to protect vines and avoid the disease threatened by the regular rainfall. A month or so prior to harvest many in Marlborough were bracing themselves for a tricky harvest. And yet... As so often happens in Marlborough, Autumn weather saved the day. Marlborough dodged the tropical storms that devastated NZ's North Island. Loose bunches kept the fruit dry and clean, and early concerns over disease did not eventuate. Healthy canopies kept the vines in good shape to ripen their grapes and develop delicious flavours in a harvest that was somewhat slower and later than usual. The condition of grapes arriving at the winery was truly fantastic. The slow ripening period had concentrated flavours which were ripe, layered and balanced by juicy acidity. Harvest went very smoothly, and Jules was able to breathe a sigh of relief, and then smile with anticipation as she tasted the wines in tank and barrel.

VINIFICATION

The grapes for this Pinot Noir were grown in Marlborough's Southern Valleys. The fruit was predominantly hand harvested over a two week period from mid March as optimum ripeness was reached in each block. At the winery, most of the fruit was de-stemmed into small open top fermenters and cold soaked for 5 to 10 days, with a small percentage of whole bunches included to accentuate the spicy perfumed aromas. The juice was then fermented with indigenous yeasts, and plunged by hand to extract a good amount of colour and tannins. It was pressed immediately upon reaching dryness and a portion was transferred to French oak barrels for maturation. After a full malolactic fermentation in spring, the wine was bottled in March of 2024.

FOOD MATCH

Try it with a platter of [seeded crackers and smoky eggplant dip](#) or with smoky pulled pork sliders served with kimchi and slaw.



COLOUR

bright ruby red

NOSE

An evocative perfume of ripe cherry, boysenberries and vanilla, overlays cinnamon spice, with hints of dark chocolate and liquorice.

PALATE

Juicy bright boysenberry fruit, cherry and cinnamon spice spring to the fore on a smooth, polished palate, rounded off by spicy oak and supple tannins, while juicy acidity gives the wine a classy structure and length.

HARVEST DATE

20 March - 31 March 2023

VINEYARDS

100% Southern Valleys,
Marlborough

VARIETIES

100% Pinot Noir

WINE ANALYSIS

Alc. 14.0%
RS. 0.6 g/L
pH. 3.68
TA. 5.31 g/L

CELLARING

Drink now or cellar for
five years for optimum
drinking.

Fickle and demanding, this little number is a piece of work, but has turned into some

Dangerously good Marlborough Pinot Noir. - Jules