

The Eli Pinot Noir 2022 Central Otago

The Eli Collection Pinot Noir is sourced from our finest vineyards in Central Otago, carefully handpicked and subjected to whole berry fermentation. The Eli range undergoes a meticulous selection process over 24 months to ensure only the best quality. This wine is allowed to macerate on its skins for 30 days to enhance colour, tannins, and fruit characteristics. After fermentation, it ages for 12 months in Tonnellerie François Frères oak barrels. At this point, we select the top two barrels, blend them, and allow the wine to mature for an additional 12 months. Finally, we select the premier barrel for inclusion in the Eli Range, ensuring that only the finest wine bears the Eli label.

Expect beautiful boysenberry and cherry characters on the nose. The ripe and sumptuous concentrated fruit is supported by subtle notes of cedar oak and light roast coffee. The soft velvety tannins provide structure and a big mouth-filling long and elegant finish. Crafted in the unique terroirs of Central Otago, this wine encapsulates the region's unparalleled excellence, echoing the prestige of its origins with every sip. Its creation, a testament to meticulous winemaking, speaks of the exclusivity and finesse that define this exceptional offering.

Technical Specifications (at bottling)

Alcohol	14%
Residual Sugar	0.40g/l
рН	3.67
TA	5.5g/l
Oak Treatment Tonnellerie François Frères	24 months
Malolactic Fermentation	100%
Vegetarian/Vegan	Yes

