



Nga Waka Pinot Noir 2024



Nga Waka is a small, family-owned winery established in 1988 and one of the pioneering wineries in Martinborough. Our wines are food focused in a restrained and elegant style with the ability to age. We have eight small vineyards scattered around the village of Martinborough producing mainly Pinot Noir and Chardonnay and small amounts of Sauvignon Blanc, Riesling, Chenin Blanc and Gamay.

Nga Waka is an accredited member of Sustainable Winegrowing New Zealand, and we are committed to ensuring the best possible sustainable management practices in both our vineyards and winery.

Our name is taken from Nga Waka A Kupe (The Canoes of Kupe). The three hills, which lie side by side like upturned canoes, form the backdrop for the town of Martinborough. Legend has it that the hills were formed by the three canoes of the famed Polynesian explorer Kupe, which were carried inland by a huge earthquake and came to rest in the valley behind Martinborough.

Pinot Noir Tasting Notes

Colour: Deep red/purple

Nose/ Palate: A rich, succulent and powerful Martinborough Pinot Noir showing dark berry and spice flavours underpinned by silky tannins and subtle, refined oak from barrel maturation.

Cellaring: Will improve for 5 to 7 years

Food Match: Suited to a wide range of red meat and game dishes, particularly lamb, venison, rabbit and duck. Will handle savoury sauces and spicy dishes but probably best to avoid cream-dominant sauces.

Winemaking: 10% whole bunches, balance de-stemmed only. Total maceration time 21-24 days. Malolactic fermentation in barrel – tight grained French oak barriques (27% new). 14 months in barrel. Unfined and unfiltered.

Technical Details

Variety: Pinot Noir

Vineyard: Home Block 47%, Pirinoa Block 46%, Old Cemetery Block 7%

Harvest Date: March 2024

Bottling date: February 2026

Winemaker: Roger Parkinson/Paul Mason

Brix at Harvest: 24

Alcohol: 14%

Residual Sugar: < 1 g/l

Titrateable Acidity: 5.9 g/l

ph: 3.69

