



# TOREA

## Martinborough Pinot Noir 2023



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	PINOT NOIR		
<b>Region:</b>	MARTINBOROUGH		
<b>Vintage:</b>	2023		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	All of TOREA's wines are single variety expressions, sourced from the best parcels of fruit available in New Zealand. The vineyards and even regions are subject to change from vintage to vintage depending on the specific growing conditions of that season.		
<b>Vinification:</b>	10% whole bunches, balance de-stemmed only. Total maceration time 21-24 days. Malolactic fermentation in barrel - tight-grain French oak barriques (20% new). Total time in barrel - 12 months. Unfined and unfiltered.		
<b>Appearance:</b>	Blood-red		
<b>Bouquet:</b>	Classic fruit forward style of Martinborough Pinot Noir. Strawberry and red plum, a light dried herb note, cherry and pressed red rose aromas.		
<b>Palate:</b>	It has bright berry fruit flavours backed with spice and savoury characters, under-pinned with a fine texture, soft tannins and subtle oak. Vegan friendly.		
<b>Cellaring:</b>	3-5yrs		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	14.00%	<b>Residual Sugar:</b>	<1g/L
<b>Packaging:</b>	6 x 750ml	<b>Hancocks Product:</b>	17760