



TOREA

Martinborough Pinot Noir 2023



Category:	WINE
Style:	RED WINE
Variety:	PINOT NOIR
Region:	MARTINBOROUGH
Vintage:	2023
Volume:	750ml
Vineyard:	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.
Vinification:	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.
Appearance:	Blood-red
Bouquet:	Classic fruit forward style of Martinborough Pinot Noir. Strawberry and red plum, a light dried herb note, cherry and pressed red rose aromas.
Palate:	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.
Cellaring:	3-5yrs

Technical Analysis:

Alcohol:	14.00%	Residual Sugar:	<1g/L
Packaging:	6 x 750ml	Hancocks Product:	17760