Single Estate Pinot Noir 2024

Tasting Note

This Southern Valleys Pinot Noir exudes aromas of fresh strawberry, red cherry, ripe plum with hints of mocha. The palate is rich and concentrated; red fruits and intriguing sweet baking spices are balanced with fine grain tannins and a lingering finish.



Harvest

For the 2023/24 growing season, we saw a change to an El Niño driven weather system. Drought conditions were declared in mid-March 2024. Fortunately, the very wet winter was ideal to replenish the soil and aquifers ahead of the new growing season. Early growing season frosts and challenging weather through flowering contributed to a low yield. This, combined with near-perfect autumn conditions during harvest, produced fruit with exceptional concentration and purity. A vintage to remember for years.

Winemaking

Crafted from carefully selected parcels of premium fruit sourced from Marlborough's Southern Valleys, this Pinot Noir is produced in small batches to preserve the individuality of each vineyard site. A gentle, hands-off approach allows the fruit to express its vibrant varietal character and natural colour. Following a period of cold soaking to enhance flavour and colour extraction, the wine is fermented before being matured on French oak, adding subtle complexity, structure, and a refined finish while allowing the purity of the fruit to remain the focus.

Technical Specs

Winemaker	Jeremy Tod
Alcohol content:	13.55%
TA:	5.79 g/L
pH:	3.64
Residual sugar:	0.36 g/L
Region:	Marlborough, New Zealand
Dietary info:	Suitable for vegan and gluten-free diets.

Food Match

Vegetable red curry.