

Pinot Noir 2023

Vineyard: Fruit sourced from the clay rich soils of Longfield Farm's Hill Block on the edge of the Southern Valleys of Marlborough. Vine age 10 years. Clone 5, 115 and 943.

Vintage: The 2023 vintage turned out to be one of great quality! Early season rain threatened to make it tricky however February and March remained dry and allowed us to pick fruit in prime condition and optimal ripeness levels. Temperatures throughout ripening were moderate and allowed for a longer ripening period giving us fruit with great flavours and concentration. Picking commenced on the 16th of March with the last clone picked on the 23rd of March.

Winemaking: The fruit was hand picked with the majority being destemmed and fermented in small open top fermenters. Each of the clones were fermented separately with the Clone 5 ferment including 20% whole bunches to add freshness and vibrancy to the wine. Aged in French oak for 12 months 25% of which was new. No fining or filtration prior to bottling.

Tasting Notes: A complex and concentrated Pinot Noir with aromas of cherry, raspberry, cocoa and violets. The palate is elegantly structured, showing cherry, doris plum and raspberry along with subtle baking spices and an earthy note, adding complexity. Silky tannins are characteristic of the vineyard site.

Food Pairing: Perfect with butterflied lamb leg over charcoal or braised beef shin ragu.

Alcohol: 14 %
pH: 3.65
TA: 5.3 g/L
RS: 0g/L
Contains Sulphites
Vegan Friendly



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