



2022 SUPER NANNY PINOT NOIR

WINEMAKER COMMENTS

On the nose, vivid bursts of raspberry, red rose petal, dark chocolate, black tea, dried earth and peat smoke dance around a brooding core of black and blue berry fruits, evolving with each swirl of the glass.

The density of the nose belies the delicate, light-footed precision of the palate – a crisp bead of acidity punctuating the enveloping silkiness of beautifully ripe tannins.

Red currants, damson plum, raspberry, damp earth and sweet baking spice all work in perfect harmony, slowly fading to shadows on a tantalisingly bright finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

36% Queensberry, 26% Pisa, 26% Bannockburn, 12% Bendigo

WINEMAKING

Comprised of only the finest select parcels of fruit identified for their distinctive colour, flavour and structural properties.

Carefully hand harvested and gently destemmed into small open top fermenters retaining a large proportion of whole berries alongside 20% whole bunch, the fruit is allowed to undergo a natural

fermentation and extended post ferment maceration for a total of 30 – 32 days on skins before pressing to 225L French Oak barrels (25% New) where it is matured for 14 months.

Bottled without fining or filtration to ensure the beauty we see in the vineyard is reflected in the finished wine

ANALYSIS

Alcohol: 14.4%

Ph: 3.58

Acid: 5.8

Sugar: Dry

CELLARING POTENTIAL

10+ years.

FOOD MATCH

Pan seared hare fillet, simply prepared with olive oil, sea salt and coarsely ground black pepper.