



2024 BENDIGO SINGLE VINEYARD PINOT NOIR

WINEMAKER COMMENTS

Perfumed and elegant on the nose with blue and black berry fruits cloaked with nuances of savoury dried herbs and subtle florals. Juicy and pure on the palate where red fruits sit seamlessly alongside plum, cocoa, and toasted spices. Bright acidity is perfectly complemented by a fine, creamy tannin structure that melts into an impressively long finish.

GEOGRAPHICAL INDICATION

Central Otago.

VINEYARD

Fruit was sourced exclusively from our vineyard in Bendigo.

WINEMAKING

Fruit for this wine was carefully hand-picked & destemmed into one small open top fermenter and one 600L French oak barrel fermenter, retaining a high proportion of whole berries.

After a short period of pre fermentation maceration, fermentation began naturally, remaining on skins for 32 days before pressing.

After a brief period of settling post press, the wine was racked to 225L French oak barriques (% new) where it underwent natural malolactic fermentation and matured for a total of 11 months.

ANALYSIS

Alcohol: 13.5%

Ph: 3.60

Acid: 5.80

Sugar: Dry

CELLARING POTENTIAL

10+ years.