

2021 Kono South Island Pinot Noir

TASTING NOTES

This elegant Pinot Noir from New Zealand's South Island displays layers of aromatic red berries and spice with hints of wild thyme. Flavours of red and dark fruits are finely integrated with French oak on the palate, leading to a balanced finish with persistence and length.

WINEMAKING

Grapes for this wine are picked at optimal ripeness before being transported back to the winery for processing. Once at the winery the fruit is gently destemmed and then lightly crushed using state of the art processing equipment. Batch fermented according to block and clone in small open top fermenters, the must undergoes a cold soak lasting around 7 days before being warmed and inoculated either with selected yeasts or left to undergo a 'wild' ferment using indigenous yeasts found naturally on the grapes. Once fermentation is complete the wine undergoes a short period of post-fermentation maturation on skins before being pressed directly to a combination old and new French barriques. These barrels are kept cool in a temperature-controlled cellar over the winter months, before being warmed in spring, allowing the wine to undergo a secondary malolactic fermentation. Barrels are carefully monitored over this period and once the malolactic fermentation is determined to be 100% complete the final blend is carefully put together before being filtered and bottled in early February 2022.

VITICULTURE

The grapes for this wine were sourced from our premium Kono vineyards located in both the Marlborough and Nelson regions of the South Island of New Zealand. The 2020/2021 growing season started with a wet spring and early summer, followed by moderate temperatures and generally dry conditions in January and February. Ample sunshine and low disease pressure during the late summer and early autumn allowed us to harvest perfectly ripe fruit from mid-March 2021.

ANALYSIS 2021

Alcohol: 13% pH: 3.57 T/A: 5.2g/L R.S: 0 g/l