

Shangri-La Pinot Noir 2021

Nelson's intense colours and vibrancy have inspired our Shangri-La Art Label. Sunset at Mapua Wharf by well-known Nelson landscape artist Michelle Bellamy adorns our Pinot Noir label.

Deep in colour, the Pinot Noir 2021 is beautifully balanced with layers of cherries, spice and savoury earthiness – a focussed wine of high complexity and finesse.



Season Overview: Mother Nature threw some hefty challenges at us with unsettled weather and gale-force wind in spring followed by a hail storm on Boxing Day.

The humid and cold conditions in December made pollination difficult, resulting in small bunches with far less berries than usual.

Luckily we dodged the worst of the hail storm in December and only the Pinot Noir suffered some damage.

In January the weather finally turned and the sun kept smiling down on us right into harvest. On 15 March we started picking beautifully healthy grapes of outstanding fruit concentration. Just smaller than wished for volumes...

From **Sustainable Production**, accredited by Sustainable Winegrowing New Zealand



Vineyard:

Fruit: exclusively from our 20 year old Home Block
Soil: Moutere clay with a layer of sandy loam
Clones: UCD5 & 6, 10/5, 22, 114, 115, 667, 777, Abel
Close planting: 3780 vines/ha
Extensive manual shoot thinning and leaf plucking
Hand-harvested on 20 March 2021, 22.2 Brix

Winery:

Fruit di-stemmed before fermentation on the skins, hand-plunged, gentle pressing, gravity-fed
from press area to main winery, minimal pumping
Aged for 12 months in French oak barrels in temperature controlled barrel room
Bottled on 21 July 2022, 13.5% alcohol
Screw capsules, light-weight bottles to reduce carbon footprint

4½ Stars Michael Cooper, michaelcooperwines.com

Offering fine value, the 2021 vintage was hand-picked from estate-grown, 20 year-old vines and matured for a year in French oak barrels.

Full, bright ruby, it is fragrant and mouthfilling, with concentrated, ripe cherry, plum and spice flavours, showing very good complexity, harmony, and supple tannins. Best drinking 2025+.