

Family Reserve Pinot Noir 2021

Our Family Reserve Pinot Noir 2021 is beautifully intense with Black Doris plum, ripe cherries and a hint of wood-smoke elegantly framed by a perfect structure of peppery tannins.

In exceptional years we carefully select wines for our Family Reserve label. We feel they just have that extra dimension and deserve a black label.



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 21 March 2021, 23.3 Brix

Winery:

Fruit de-stemmed before two weeks cold maceration at 2 degrees, 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
Bottled on 22 July 2022, 13.5% alcohol
Screw capsules, light-weight bottles to reduce carbon footprint



Gold Medal
New Zealand International
Wine Show 2024

91/100 Bob Campbell MW, therealreview.com

Elegant and moderately intense pinot noir from a favourable vintage with dark fruits, wood smoke, dark chocolate and liquorice. Firmly structured with fine, ripe tannins that promise to let the wine age well.