

Central Otago Pinot Noir 2024

Vineyard

Nestled on gentle, north-facing terraces in Bendigo & Pisa, Central Otago, the vineyards follow regenerative farming practices. The vines, now 20 to 25 years old, are well established and deeply rooted, and as a result produce wines of great depth, concentration and character. Some younger vine fruit is blended in to give the wine its floral lift.

Blocks: Bendigo Loop and Pisa Terraces

Winemaking

The grapes were harvested in the cool early hours between 29th March - 4th April, using a gentle, selective harvester that delivered whole, chilled berries for a pre-fermentation cold soak. Wild fermentation then followed, reaching up to 28°C, with careful hand-plunging and pump-overs to build structure while preserving finesse. After 14 to 20 days on skins, the wine was pressed and matured through winter in a combination of French oak and stainless steel. Natural malolactic fermentation occurred in spring, after which the wine continued to evolve in oak and tank until its bottling in late 2025.

Winemaker's Notes

The 2024 vintage was another strong year for Central Otago Pinot Noir, with balanced sunshine and rainfall and only minimal frost impact. A perfect spring and early summer produced slightly higher yields, though cooler March weather briefly slowed flavour development and compressed harvest timing. Ultimately, pristine fruit with vibrant natural acidity was harvested, delivering wines of finesse and purity despite the nail-biting finish to the season.

Tasting

A wine of pure fruit and layered complexity, with notes of dark berry, floral, mushroom, thyme, and almond. The palate is concentrated yet supple, offering depth, plush texture, and seamlessly integrated tannins.

Technical Data

Varietal: 100% Pinot Noir
Alcohol: 13.5%
TA: 6g/l

pH: 3.60
RS: 0g/l

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