

Marlborough Pinot Noir 2024

Vineyard

Nestled on gentle, north-facing river terraces in the lower Waihopai Valley, the vineyards follow regenerative farming practices. The vines, now 21 to 27 years old, are well established and deeply rooted, and as a result produce wines of great depth, concentration and character.

Blocks: Waihopia Terrace, Waihopai Riverside, Waihopai Hammond

Winemaking

The grapes were harvested in the cool early hours between 12th and 14th March, 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 28 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

2024 was an exceptional year for Marlborough Pinot Noir, with lower yields due to a dry winter and cool spring. A warm, windy summer and clear, cool nights in March and April allowed longer hang time, preserving fruit flavours and acidity.

Overall, it was an ideal year - one of the best I've seen.

Tasting

Pleasantly fruity, with inviting flavours and aromas of dark plum, cherry, olive, spices, and toasted almond. This wine is supple with a fleshy texture and great concentration.

Technical Data

Varietal: 100% Pinot Noir
Alcohol: 13%
TA: 5.5g/l

pH: 3.60
RS: 0g/l

