

Organic Marlborough Pinot Noir 2024

Vineyard

Nestled on gentle, north-facing hillside slopes and flats between the Brancott Valley and Omaka Valley in Marlborough, the vineyards are organically farmed. The vines, now 23 to 27 years old, are well established and deeply rooted, and as a result produce wines of great depth, concentration and character.

Blocks: Westbrook, Block 4, The Pond, Woolshed

Winemaking

We used a combination of selective hand-picking and gentle, selective machine harvesting to get the perfect ripeness from the different clones – harvesting took place 15th to 27th March. The grapes were cold settled for 5-10 days and then allowed to warm-up gently for the wild fermentation to start, reaching up to 30°C. Careful hand-plunging and pump-overs were used to build structure while preserving finesse. The wine was then pressed and matured through winter in French oak. Natural malolactic fermentation occurred in spring, after which the wine continued to evolve in oak 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

Dark cherry aromas lead into layers of bouquet garni, cured meat, sundried herbs, and toasted nuts. Concentrated yet perfectly balanced, the wine shows plush texture and fine, polished tannins—robust in structure but always elegant. A long, graceful finish crowns this outstanding vintage, destined to drink beautifully for over a decade.

Technical Data

Varietal: 100% Pinot Noir

Alcohol: 13%

TA: 5.5g/l

pH: 3.65

RS: 0g/l

