

PINOT NOIR, WAIPARA SPRINGS

Vintage

2021



The limestone soils found at Waipara Springs are ideally suited to quality grape production of Pinot Noir, Chardonnay, Riesling, and Pinot Gris.

TASTING NOTE

Lifted aromatics displaying dark berry fruits, vanilla and a hint of savoury character. This wine is elegant in structure showing complex fine grained silky tannins and displays great balance, length and concentration.

VINIFICATION DETAILS

Pinot Noir grapes were cold soaked on skins for several days in small 1.5T fermenters. A combination of Pinot Noir yeasts and wild fermentations were carried out on the different vineyard batches. The wine is allowed to pre-ferment macerate for 3 days then most was inoculated with a mix of commercial yeasts and a few natural ferments. Left to post ferment macerate up to 3 weeks then pressed off.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	0.1
pH	Acidity
3.83	5.6

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

No