

## 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