



The Noir label brings together over 3 decades of winemaking experience in New Zealand, creating a soft, bright, fruit-forward wine.

TASTING NOTE

Bright ruby red in colour, the wine opens with lifted perfume and fresh summer berries. An elegant vintage has created softness and focus. Fragrant and attractive with fresh red berries, underpinned with turned earth, subtle spice and savoury notes, adding to complexity. Fresh berries continue on the palate with ripe cranberry, fresh cherry and strawberry, creating a bright vibrancy and crunchie freshness. Soft, fine-grained tannin also intertwine on the palate, creating texture and poise.

VINIFICATION DETAILS

Made using traditional techniques from fruit grown on the Martinborough terrace. The fruit was destemmed into open top vessels and fermented using indigenous yeast. After an average vat time of 23 days the wine was pressed off and aged in predominately older French barriques for 10 months, with 16% new French oak. Bottled without fining, the resulting wine is a blend of 36 individual parcels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	0.4
pH	Acidity
3.58	6.1

TASTING VIDEO

With winemaker Tim Bourne.

ATTRIBUTES


Origin

New Zealand


Variety

Pinot Noir


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Tim Bourne


Fining Agent

None


Closure

Screw top


Region

Martinborough


Vegan

Yes