



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

TASTING NOTE

A soft, bright, fruit forward wine which can be enjoyed immediately or will cellar successfully for a number of years.

VINTAGE CONDITIONS

While it will be forever remembered as the Covid harvest, an excellent summer throughout most of the country has contributed to an outstanding vintage for New Zealand's wine regions.

VINIFICATION DETAILS

100% Martinborough hand harvested fruit has been open top fermented. After a total vat time of 16 days the wine was pressed off and barrel aged for 11 months. Bottled without filtration, structure and texture sit perfectly with ripe fruit flavours and gentle tannins.

AWARDS

Bob Campbell MW: 93 pts

Raymond Chan: 93 pts

Wine Orbit (Sam Kim): 93 pts

TECHNICAL ANALYSIS

Alcohol

13.5

pH
Acidity

3.54

4.9

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Larry McKenna



Fining Agent



Closure

Screw top



Region

Martinborough



Vegan

Yes