

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE PINOT NOIR 2022

TASTING NOTES

A dark textural wine intended for extending cellaring. Dense fruit concentration with notes of blackberry, dark plum and bramble on the nose. The palate is beautifully structured with rich fruit concentration and fine ripe tannins, supported by subtle oak influences.

VINTAGE OVERVIEW

After a lower yielding 2021 vintage, Marlborough was blessed with outstanding weather in December providing near perfect flowering conditions and a subsequent great fruit set. This translated into an increased number of berries per bunch, which helped offset the slightly lower than average bunch numbers which resulted from the cooler weather we experienced during flowering in 2020.

The great weather conditions continued through January with above average daily temperatures and sunshine hours, punctuated by timely periods of rainfall ensuring optimal soil water status, resulting in great canopy development and health. With the weather initially looking like it was shaping up to translate into an early start to harvest, we saw periods with cooler temperatures and increased rainfall in late January and early February, slowing development and extending the ripening period.

Harvest commenced in the 3rd week of March and concluded at the end of April. The extended ripening period has resulted in wines with great balance and poise, combining ripe tropical elements with bright mineral acidity, ensuring some outstanding components to go into this year's blends.

VINIFICATION

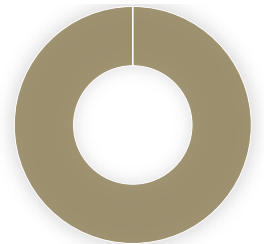
Sourced exclusively from our Home Block vineyard, select bunches were carefully hand harvested in the cool of the morning and returned to the winery in small bins. Spontaneous fermentation in 4,000 litre open top French oak cuves with a portion of whole clusters, and only delicate hand plunging once daily to extract colour and subtle tannins. Extended time on skins post fermentation to build texture and weight, followed by basket pressing and ageing in French oak barriques for 15 months, prior to final blending and bottling on the Wairau River estate without fining or filtration.

FLAVOUR PROFILE

Plum		Dark Chocolate	
Spices		Leather	

VINEYARD COMPOSITION

Home Block



TECHNICAL DATA

Harvested 21 - 27 March 2022

Alc	12.8%
RS	0.3g/L
TA	5.5g/L
pH	3.64

