

Pinot Noir

TE MUNA ROAD, MARTINBOROUGH 2021

HARVEST DATA

VARIETY 100% Pinot Noir

VINTAGE DETAIL A cool damp spring resulted in low

yields, followed by a warm summer that accelerated ripening conditions.

BRIX 23.5 average

PRODUCTION LEVEL 45 hl/ha average

HAND HARVESTED 100%

WINEMAKING

WHOLE BUNCH 34% DESTEMMED 66%

FERMENTATION VESSEL Open top stainless steel tanks and

french oak cuves

FERMENTATION Indigenous

NEW BARREL % 27%

BARREL TYPE French oak barriques

MATURATION 12 months

FINING Yes

BOTTLED May 2022

WINE ANALYSIS

 ALCOHOL
 13.2

 PH
 3.73

 RESIDUAL SUGAR
 Nil

 ACIDITY
 5.2 g/l

TASTING NOTE:

Deep burgundy in colour with a crimson hue. A plethora of brambled fruits and porcini mushrooms lead the bouquet. With an exciting and vibrant palate, a red-fruited core wraps the velvet tannin with an undeniable depth of flavour—a long road ahead for this wine that will reward with age.