

Pinot Noir

TE MUNA ROAD, MARTINBOROUGH 2024

HARVEST DATA

VARIETY 100% Pinot Noir

VINTAGE DETAIL A warm, dry season moderated by

cool nights allowed for gradual and unhindered ripening of fruit. A

great year.

BRIX 24.1 average

PRODUCTION LEVEL 16 hl/ha average

WINEMAKING

HAND HARVESTED

WHOLE BUNCH 15%
DESTEMMED 85%

FERMENTATION VESSEL Open top stainless steel tanks and

100%

French oak cuves

FERMENTATION Indigenous

NEW BARREL % 24%

BARREL TYPE French oak barriques

MATURATION 10 months

FINING Yes
FILTRATION Yes

BOTTLED Feb 2025

WINE ANALYSIS

 ALCOHOL
 14

 PH
 3.72

 RESIDUAL SUGAR
 Nil

 ACIDITY
 5.1 g/l

TASTING NOTE:

Deep scarlet in colour. Intensely perfumed with lavender, jasmine, and rich, sweet spice, layered over dark cherry and exotic incense. Bold yet impeccably balanced. The palate is powerful and seamless, with silk-laden tannins melting effortlessly. A commanding, expressive Te Muna release - intense, refined and irresistibly seductive.