

LIMITED RELEASE • BLOCK ONE • PINOT NOIR TE MUNA ESTATE VINEYARD, MARTINBOROUGH

Our Limited Release wines are a singular expression of select blocks, shaped by the season and a true reflection of terroir. It is fitting that one of our very first releases under this new label is Block One: the inaugural block of vines planted at our Te Muna Estate in Martinborough, during the spring of 1999.

VINTAGE 2024 - a warm dry season, moderated

by cool nights, allowing for gradual and unhindered ripening. An iconic year.

VARIETY Pinot Noir

CLONE 115 **ROOTSTOCK** 3309

SOIL TYPE Fine loamy sand topsoil, overlying gravels.

FERMENTATION 100% Whole cluster

BRIX (AVG.) 23.7

YIELD 15hL/HA
YEAST Indigenous

HARVEST 100% Hand harvested, 26 March 2024

WINEMAKING

Carefully bunch sorted directly into closed top oak cuve, where it underwent carbonic fermentation for seven days. The fruit was destemmed and returned back to the fermenter for a further two weeks. After fermentation the wine underwent a spontaneous malolactic fermentation in French oak barriques (22% new), and aged for 10 months. Unfined with a coarse filtration.

TASTING NOTE

An evocative nose, brambly and earthy, with a savoury flow. Whole-bunch tannins bring tactility and a sinewy tension. The palate unfurls with a plush, open-knitted silky texture, yet firmly anchored by a mineral spine. A ripe core of black cherry sits at its heart. The finish is long, savoury, and beautifully detailed.

ALCOHOL 13.3 • **PH** 3.79 • **ACIDITY** 4.4G/L • **RS** < 0.5G/L

BOTTLED 27 February 2025 **2,620** Bottles Produced

CRAGGY RANGE