

## Pinot Noir

## TE MUNA ROAD, MARTINBOROUGH 2022

## HARVEST DATA

VARIETY 100% Pinot Noir

VINTAGE DETAIL A warm spring, with minimal

frost but a few rain events post-Christmas. A warm start to summer transitioned into a moderate season.

BRIX 23.4 average

PRODUCTION LEVEL 39 hl/ha average

HAND HARVESTED 100%

WINEMAKING

WHOLE BUNCH 5%
DESTEMMED 95%

FERMENTATION VESSEL Open top stainless steel tanks and

french oak cuves

FERMENTATION Indigenous

NEW BARREL % 21%

BARREL TYPE French oak barriques

MATURATION 11 months

FINING Yes
FILTRATION Yes

BOTTLED Feb 2023

WINE ANALYSIS

 ALCOHOL
 13.5

 PH
 3.75

 RESIDUAL SUGAR
 Nil

 ACIDITY
 5.4 g/l

## **TASTING NOTE:**

Burgundy in colour with a light crimson hue. Dried lavender and garigue, distinctly Te Muna perfume on the nose. An elegant palate with a warm core of brambled wild berries, porcini mushroom and red cherry in balance with the silk-laden tannins, which perfectly frame the wine. It speaks volumes to an incredible site.