



2020 Two Terrace Pinot Noir

Tasting Notes

Ruby heart with a red hue.

Earth driven aromas mixed with alluring Cherries, lifted violets, underlying black liquorice and hints of woodsmoke.

Crunchy and crisp red fruits, savoury Raspberries, and our hallmark minerality are held together with finely woven tannins that provide a velvety texture. The vibrant fruit and acidity accumulate on the palate and give a long, graceful finish.

Final Wine: Bottled 13/10/21 Alc: 14% pH: 3.66 TA: 5.21

Vineyard & Winemaking

2020 vintage was the earliest in our 30 years at Waipara West. We had a warm, dry September and cool October were followed by our hottest November on record, this set up very favourable conditions for flowering. Summer started with dry, slightly warmer conditions than normal for both December and January, followed by a dry, much warmer than average February, this put much of the east coast of New Zealand, including North Canterbury into drought. March brought a break in the heat and some much needed rain that slowed the ripening of beautiful clean fruit, the first blocks were picked on the 16th of March. April, returned to dry weather, with above-average temperatures which was ideal for the bulk of our harvest.

All the grapes are estate grown and in the final year of organic conversion. All our Pinot Noir is hand harvested and sorted in the vineyard. We pick each clone separately, and they stay separate until final blending. Once at the winery, the fruit is gently destemmed into cuvee except 15%, which was kept whole bunch and went through carbonic maceration.

There was a mixture of wild and organically cultured yeast used in this wine. The ferments are managed with gentle punch down by hand or short pump overs depending on the daily needs of the ferment and how the batches are tasting. The length of time in cuvee is between 14- 21 days. We press off to tank and rack to French oak (6% New) taking only fine lees. The wine is overwintered at 12 degrees and is warmed up in spring for a spontaneous malolactic fermentation. The barrels are racked, and the wine put together in late Feb (10 Months in barrel) and it is allowed to develop in stainless steel tank for the next 6 months before being lightly filtered before bottling. This wine is unfined.