



2022 Two Terrace Pinot Noir

Tasting Notes

Ruby heart with a red hue.

Earth driven aromas mixed with red cherries, raspberries, savoury herbs, dry forest floor and hints of woodsmoke.

A mixture of crunchy cherries and ripe red currants give a juiciness that is balanced by a vibrant acidity, a lively mineral mouthfeel, underlying brown spice characters and fine chalky tannins, resulting in a overall deliciously salivating wine.

Final Wine: Bottled: 31/07/23 Alc: 13.5% pH: 3.74 TA: 5.58

Vineyard

North Canterbury's warm start to the 2022 vintage was welcome after the challenging frost events of 2021. Bud burst was reasonably early in late September. This was followed by frequent rain events up to flowering, which raised disease pressure throughout the district. This weather also resulted in a patchy flowering, and this set a smaller crop for the 2022 harvest.

The warm start was tempered by cool weather in the new year as growing degree days dropped significantly to the long-term average. This cool weather dragged out the ripening process but allowed for extra vineyard work with increased canopy management and some crop thinning to ensure the fruit had minimal damage from disease and the crop load could be ripened.

Settled weather during harvest allowed for very careful picking decisions, and the resulting wines are true to site and season.

Winemaking

All our Pinot Noir is hand-harvested and sorted. We pick each clone separately, and they stay separate until final blending. Once at the winery fruit is gently destemmed into cuvee except for 20%, which was kept whole bunch and went through carbonic maceration. The Fermentation are allowed to start naturally with wild yeast and are managed with gentle punch down by hand or short pump overs depending on the daily needs of the ferment and how it was tasting. The length of time in cuvee is between 21 days. We press off to tank and rack to French oak (25% New) taking only fine lees. The wine is overwintered at 12 degrees with no So2 and are warmed up in spring for a spontaneous malolactic fermentation. The barrels are racked, and the wine put together in late February (10 Months in barrel) and it is allowed to develop in stainless stell tank for the next 6 months before being lightly filtered before bottling.