2023 Pinot Noir

Tasting Notes

Deep ruby with a vibrant crimson rim.

The nose is layered and expressive, revealing aromas of dark cherry, wild raspberry, and black plum intertwined with dried herbs, floral notes, and subtle hints of forest floor and spice.

Elegant yet concentrated, with ripe cherry and plum fruit flowing across a finely textured palate. Silky tannins and bright acidity bring energy and precision, while savoury nuances of spice, dried herbs, and stony minerality add complexity. Balanced and persistent, the finish is long, seamless, and reflective of both site and season.

Final Wine: Bottled 28/2/25 Alc: 13.5% pH: 3.79 TA: 5.55

Vineyard

The 2023 growing season in North Canterbury was shaped by the influence of the La Niña weather pattern. While the region was fortunate to avoid the severe impacts of Cyclone Gabrielle, the season was characterised by cooler easterly conditions and a reduced influence from the region's traditionally warm Nor'west winds.

Budburst occurred relatively early in late September. Temperatures increased gradually through spring, reaching above-average levels by the onset of flowering, which ensured good fruit set across the vineyard. Summer was mild, with growing degree days slightly above average, while rainfall remained close to long-term norms until March. Although North Canterbury received more than 100mm of rain during that month, the combination of open vine canopies and our free-draining soils minimised disease pressure and allowed fruit ripening to continue uninterrupted.

Generally settled weather throughout harvest enabled careful picking decisions, resulting in wines that display excellent concentration, texture, and balance. The 2023 vintage has produced wines of richness and generosity while retaining the freshness and vibrancy that define North Canterbury.

Winemaking

All Pinot Noir fruit is hand-harvested and meticulously sorted, with each clone picked and vinified separately until final blending. The fruit is gently destemmed into small fermentation cuvees, with approximately 20% whole clusters retained to enhance aromatic complexity and structure.

Following a short ambient cold soak, fermentation proceeds naturally with indigenous yeasts. Extraction is managed through gentle hand punch-downs and brief pump-overs, with decisions guided daily by taste and ferment progression. Total cuvaison is approximately 21 days, allowing for the gradual development of flavour, texture, and tannin integration.

Following pressing, the wine is settled before being transferred to French oak barriques, 25% of which are new, with only fine lees retained. The barrels are held cool through winter without sulphur additions, then gently warmed in spring to encourage spontaneous malolactic fermentation.

After approximately ten months in barrel, the individual lots are racked and blended, before returning to seasoned French oak for a further six months of maturation. The wine is then lightly filtered to ensure clarity and stability before bottling.