2024 Pinot Noir

Tasting Notes

Deep ruby with flashes of crimson and purple.

An expressive nose of dark cherry, black Doris plum, and wild berry fruits unfolds alongside notes of forest floor, dark earth, and subtle cedar spice. Lifted violet florals add fragrance and complexity, while fine oak sits harmoniously in the background.

Concentrated yet poised, with layers of red and dark fruits flowing across a richly textured palate. Notes of baking spice, black liquorice, and fine oak add depth without overshadowing the fruit. Plush, finely woven tannins provide structure, while vibrant acidity brings freshness, energy, and balance. The finish is long and persistent, revealing savoury complexity and a distinct sense of place.

Final Wine: Bottled 16/12/25 Alc: 13.5% pH: 3.67 TA: 5.7

Vineyard

In the lead-up to the 2023/24 growing season, much was made of the shift from La Niña, which had dominated the previous vintages, toward the hotter, drier El Niño. In reality, the transition was gradual. Several frost events between mid-September and late October needed careful management, while cool and wet spring conditions significantly impacted flowering in early-ripening varieties, leading to lower-than-average yields.

From mid-December, the weather pattern shifted decisively, and North Canterbury experienced the long, hot, dry summer not seen since 2020. This was followed by a cooler but equally dry autumn, which allowed extended hang time for the fruit to achieve concentrated flavours and beautifully ripe phenolics.

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.