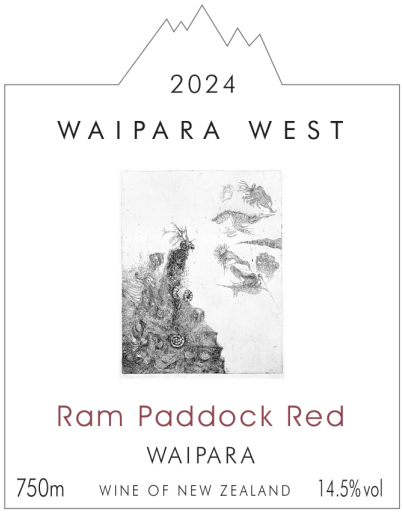

2024 Ram Paddock Red

Tasting Notes

Deep magenta at the core, fading to a ruby edge.

The nose is lifted and composed, with dark berry fruit, cassis, blackberry, and boysenberry, layered with graphite, violet, and finely integrated oak spice.

The palate is structured yet refined, with blackberry and redcurrant supported by notes of spiced plum, bramble, and cocoa. Fine-grained tannins provide shape and length, while a measured line of acidity maintains freshness and balance.

The finish is long and quietly mineral, leaving a sense of precision and cohesion.

A wine of depth and composure, expressing both the strength and detail of North Canterbury's red varieties.

Final Wine: Bottled: 24/9/25 Alc: 14.3% pH: 3.76 TA: 6.04

Vineyard

The 2023/24 growing season marked a gradual transition from the La Niña conditions of previous years toward a warmer, drier El Niño pattern. Spring was unsettled, with several frost events between mid-September and late October requiring careful management. Cool, wet conditions during flowering reduced yields, particularly in early-ripening varieties.

From mid-December, the season settled into a long, warm, and notably dry summer, reminiscent of 2020. A cooler, dry autumn followed, allowing for extended hang time and the development of concentrated flavours with well-resolved phenolics.

Winemaking

All fruit is estate-grown, hand-harvested, and carefully destemmed to retain a high proportion of whole berries, allowing for a measured extraction over an extended fermentation. Fermentation is carried out with wild or organically cultured yeasts, progressing steadily to a warm peak to build structure and depth.

Malolactic fermentation is encouraged to commence during primary fermentation, followed by a long, warm post-ferment maceration to refine tannin and integrate flavour. The wine is then transferred to French oak, with approximately 25% new barrels, contributing subtle spice and textural complexity.

Individual parcels are maintained separately through winter and spring, with two rack-and-return cycles to support integration. The final blend is assembled prior to the 2025 harvest and returned to seasoned oak for a further four months of maturation. In mid-winter, the wine is racked to tank and rested for two months before bottling.

The final blend: 45.89% Cabernet Franc 28.01% Merlot 26.10% Cabernet Sauvignon