2024 Two Terrace Pinot Noir

Tasting Notes

A vibrant yet composed Pinot Noir, expressing both finesse and underlying depth.

The nose opens with red cherry and wild raspberry, layered with darker notes of black cherry and plum. Subtle rose petal, warm spice, and hints of forest floor add complexity, supported by well-integrated oak.

The palate is supple and flowing, with flavours of dark cherry, raspberry, and bramble, alongside a touch of plum richness. Fine, ripe tannins give shape without heaviness, while fresh acidity and a mineral line carry the wine through the mid-palate.

The finish is long, poised, and quietly persistent — a reflection of site and season. This wine speaks clearly of Waipara, shaped by its terraced soils, with a focus on clarity, energy, and length.

Final Wine: Bottled 16/12/25 Alc: 14% pH: 3.72 TA: 5.47

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 Pinot Noir is hand-harvested and carefully sorted. Each clone is picked and fermented separately, remaining separate until final blending. At the winery, fruit is gently destemmed into cuvée, with approximately 20% retained as whole bunch.

Fermentations commence naturally with wild yeasts and are managed with gentle hand plunging or short pump-overs, guided by the daily taste and feel of each parcel. Time on skins averages around 21 days. The wine is pressed to tank before being racked to French oak barriques (25% new), taking only fine lees. It is held over winter at 12°C without SO_2, then warmed in spring to allow spontaneous malolactic fermentation.

Barrels are racked and blended in late February (after 10 months in oak), before the wine is transferred to stainless steel to settle and integrate over a second winter. It is then lightly filtered prior to bottling.