

PINOT NOIR



VINEYARD & PRODUCTION INFO

Vineyard location: Wairau Valley

Vineyard size: 3 ha

Green status: 100% certified sustainable, 100% certified organic

Soil composition: silty and clay loams on greywacke

Training method: Vertical Shoot Position (VSP)

Elevation: 85-195 ft a.s.l.

Vines/hectare: 2,650 vines/ha

Exposure: slight North

Vines age: 18 years

Harvest time: early March

First vintage: 2014

Production: 2,000 cases



WINEMAKING & AGING

Varietal composition: 100% Pinot Noir

Fermentation

Container: open-top stainless steel tanks

Length: 10-24 days

Temperature: 39 °F cold soak for 3-5 days +
7-10 days peaking at 90 °F

Maceration

Technique: hand harvested, whole bunches chilled over night before crushing, 20% whole bunch inclusion. Natural fermentation w/wild yeast. 3x daily punching in open-top vessels. Rack and return of the juice off the skins twice at the peak of fermentation, gentle handling once the alcohol content increases to avoid the extraction of bitter seed tannin.

Length: 24 days

Malolactic fermentation: yes

Aging

Container: 28% new and 72% old barriques

Wood: French oak

Length: 10-14 months

In bottle: 4 months



TECHNICAL DATA

Alcohol: 13.5% ABV

pH: 3.65

Residual sugar: 1 g/l

Acidity: 6.2 g/l



FOOD PAIRINGS

Duck, lamb, and venison dishes pair well with mushrooms or truffles, mild cheeses, and charcuterie.



TASTING NOTE

Notes of dark cherry, oak, and subtle strawberry aromas. Bright acidity supports a lengthy, intricate aftertaste. The fermentation process includes 20% whole bunch clusters, adding flavor with hints of herbs and stem tannins, giving the wine length and persistence.

PRODUCER PROFILE

Estate owned by: Gus & Swan Altschwager + Mark & Emma Kenneally

Winemaker: Gus & Swan Altschwager

Total land under vine: 30 ha
Winery production: 35,000 cases

Region: Wairau Valley
(Marlborough-New Zealand)

