

THE  
**BETTER**  
22 **HALF** NZ  
PINOT NOIR

## COLOUR

Bright red.

## NOSE

Perfumed raspberry and pomegranate scents combine with subtle cocoa and cardamom spice notes.

## PALATE

Bright cherry and strawberry flavors dance across the palate supported by delicate tannins and a juicy line of acidity, giving way to a fragrant, elegant finish.

## WINEMAKING NOTES

A wet start to the 2022 season settled down for spring and early Summer with high temperatures allowing healthy vines to ripen delicious flavors in the grapes.

A spell of rain in February made us hold our breath, but in the end, Marlborough finished strong, with the sun coming out and vines working their magic. Later-ripening blocks performed particularly well.

The wine was fermented in a mix of stainless steel and oak barrels, and aged for xxx months before being bottled under screwcap for maximum freshness.

## FOOD MATCH

Best enjoyed with smoky flavors such as grilled lamb, pork or venison or earthier vegetables such as roasted beets and carrots, or eggplant with miso.

## CELLARING

2 - 4 years cellaring in a dark cool environment will reward you well.

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## WINE ANALYSIS

Alc: 13.5%    pH: 3.2    TA: 7.75g/L    RS: 2.3g/L

