

THE BETTER HALF NZ

2023 PINOT NOIR

COLOUR

Bright ruby red.

NOSE

Perfumed strawberry and cherry fruits combine with delicate cocoa and fennel seed spice notes on the nose.

PALATE

Intense strawberry and cherry notes combine with hint of earthy spice and cocoa on the palate. The flavors are supported by elegant, dry tannins and juicy acidity, giving way to a fine, fragrant finish.

WINEMAKING NOTES

The 2023 season was a warm, late vintage where growers had to be alert to disease pressures and proactive in managing their vineyards.

However, careful attention was rewarded with delicious fruit flavors. The season finished long and dry, leaving berries ripe and generously flavored.

This wine was made from fruit grown in Marlborough's Southern Valleys where the northwest facing slopes and clay-based soils provide great conditions for growing Pinot Noir.

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

FOOD MATCH

A great little match for grilled lamb or pork, or with salmon or tuna. It also complements roast vegetables such as beets, mushrooms or eggplant with miso.

CELLARING

Ready to drink now, but will also reward careful cellaring over the next 2 - 4 years.

WINE ANALYSIS

Alc: 14% pH: 3.68 TA: 5.1g/L RS: 0.4g/L

