

THE BETTER HALF NZ

2024 PINOT NOIR

COLOUR

Bright ruby red.

NOSE

Perfumed strawberry and dark berry fruits combine with cocoa and cinnamon spice notes on the nose.

PALATE

Intense strawberry and dark berry flavors combine with hints of spice and cocoa on the palate. The flavors are supported by ripe, silky tannins and juicy acidity, giving way to a fine, elegant finish.

WINEMAKING NOTES

The 2024 Marlborough season was warm, dry and windy. Vine growth began late, and it quickly became obvious that the harvest would be much smaller than previous years. With fewer berries on the vine, the warm temperatures through summer caused one of the shortest ripening periods on record. Cool evenings helped retain acidity during ripening and balanced the concentrated, ripe fruit flavors.

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

CELLARING

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

WINE ANALYSIS

Alc: 13.47% pH: 3.64 TA: 4.99g/L RS: 0.5g/L

