



TASTING NOTE

WINEMAKER COMMENTS

The 2021 vintage certainly had its nuances compared to vintages over the last decade. Early spring frosts, combined with cool wet weather during flowering had a significant impact across Marlborough, resulting in yields being lower than average across the region. Summer turned out dry and warm, and with low-yields an early harvest was upon us; starting 10 days earlier than 2020. Fruit quality was exceptional this year and the wines certainly reflect this with strong vintage expression. The fruit for the 2021 Sound of White Pinot Noir is sourced exclusively from our Sound of White vineyard. The majority of fruit is from our oldest vines, on a clay rich hillside and selected parcels from our youngest Pinot Noir vines.

The aromatics are layered with dark fruit and spices with a slight lift from whole bunches in the ferment. The palate is supple with dense ripe fruit and a youthful backbone to support ageing. A stunning wine that will reward time in the cellar. **Matt Ward**

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough.

VINEYARD

The vast majority of fruit for this wine comes from our 16-year-old mixed clone, north-facing hillside Pinot Noir block. The block is suited for Pinot as it is drenched in summer sun and rich in clay, producing a concentrated, expressive and spicy Pinot Noir. A very small amount of fruit was from young 5-year-old vines on the flat in A Block, giving a lift of pretty red fruit to the wine.

WINEMAKING

My desire with the Sound of White range is to highlight the vineyard, with very little influence from the winemaker, aside from the harvest decision. The process from here is very simple. Fruit was handpicked in two passes from our hillside and then mostly destemmed into small open top fermenters. A portion was made with 30% whole bunches to provide aromatic lift and give core tannin structure to the wine. All parcels were fermented with indigenous yeast and left on skins for up to seven days before running to French barriques, 30% of which are brand new.

ANALYSIS

Alcohol	13.5%
pH	3.51
Acid	5.8g/L
Sugar	Dry

CELLARING POTENTIAL

This wine, while drinking well in it's youth, will greatly reward time cellaring under the right conditions.

FOOD MATCH

Game meats, mushroom & truffle dishes, prosciutto (however you like it!)