



TASTING NOTE

WINEMAKER COMMENTS

The 2023 vintage was late to start due to wetter weather and cooler temperatures up until December. Fine, warm weather from January through harvest kept fruit pristine and created suitable conditions for extra hangtime on the vine, which provided increased flavour concentration, exceptional varietal purity and laid the groundwork for exceptional Pinot Noir.

A vibrant Pinot Noir with black cherry, savoury herbs and baking spices. The palate explores both elegance and power that creates real appeal. Finely powdered tannins provide welcome structure and length to the ripe mid-palate fruit. **Matt Ward**

GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand – certified under Appellation Marlborough Wine and Sustainable Winegrowers NZ.

VINEYARDS

The 2023 Catalina Sounds Pinot Noir is sourced exclusively from two vineyard sites – our estate vineyard Sound of White and a dedicated grower vineyard. These are both situated in the sought-after Southern Valleys sub-district where the inherent soils, comprised of clay loams and fine gravels create wines with depth and finesse. The blocks vary in age with a range of clones and yields are restricted to ensure quality is the main driver over volume.

WINEMAKING

Small parcels of fruit were harvested over 14 days by both hand and machine. The handpicked fruit was mostly destemmed, with a small percentage of whole bunches across several fermenters.

Exceptional fruit meant wild yeasts completed the fermentation, combined with gentle handling in the winery the result is both power and elegance.

Batches spent a minimum of 21 days on skins before draining and pressing. The wine is matured in French oak (12% new) for 11 months before selected batches are blended in February and bottled in March prior to the next harvest. This wine is vegan and carnivore friendly and made without any fining.

ANALYSIS

Alcohol	13.25%
pH	3.71
Acid	5.6g/L
Sugar	Dry

CELLARING POTENTIAL

This wine can be enjoyed now and will continue to develop positively over the next 5+ years.

FOOD MATCH

Crispy duck pancakes, grilled quail, pulled pork, seared salmon with barbecued beetroot.