



Hua Nui Vineyard Pinot Noir 2020

A concentrated and silky Pinot Noir made with minimal intervention to ensure it is a true representation of site, soul and Season.

COLOUR

Deep, ruby with brilliant clarity.

AROMA

A tightly wound core of dark berry fruits, ranging from black cherry to damson plum, infused with exotic spices and subtle, musky floral notes.

AGEING POTENTIAL

With so much fruit intensity, it's inviting right from day one but patience will be rewarded in spades — 10 - 15 years from vintage in cool, dark cellar conditions. The classic matches apply, from Wagyu beef and hard cheeses to Peking duck and roast pork.

PALATE

The 2020 vintage has delivered a powerful, concentrated and opulent style of Hua Nui Pinot Noir. Intense and brooding at first sip, with exposure to air the wine shows its full complexity and charm, offering layers of spice and dried herb to go with the impressive array of berry fruits.

When tasting a bottle over several nights, you'll notice the wine goes from strength to strength, offering a glimpse of its cellar potential for those with patience. An impressive and structured wine with an abundance of silky tannins, Hua Nui is a thrilling expression of a unique site.

WINEMAKING

100% of the fruit from our organic vineyard, Hua Nui. The fruit is handpicked followed by a period of cold soak, wild fermentation and gentle pumpovers and plunging.

The wine is pressed to French oak barrels for a period of 10 months during which time it undergoes malolactic fermentation to soften the wine and add complexity.

The blend comprised 40% Clone 115 and 20% each of 667, 10/5 and Abel and 10% whole cluster. The wine was bottled unfiltered and unfiltered in March 2021.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2020
Alcohol: 14.0%
Bottled: March 2021