



KURUKURU of Ngāi Tahu iwi was born on Ruapuke Island. She is our 4th great grandmother and in 1836, with her Scottish husband, Captain James Joss, she bought land and farmed vegetables at Joss Bay, Rakiura. Their kaitiakitanga of this beautiful farmland inspires and guides how we care for our vineyard at Bendigo in Central Otago.



### **KURU KURU PINOT NOIR 2018, Central Otago**

#### **SEASON AND VINEYARD**

100% of the grapes were grown using organic practices at our vineyard at The Canyon Vineyard, Bendigo. The 2018 growing season saw unseasonably warm weather leading to flowering in December with hot spells continuing into January. Some cooler weather in February helped lengthen out the season and brought complexity to the grape flavours.

#### **WINEMAKING**

Hand-harvested fruit in top condition was destemmed and cold soaked to allow for skin contact and colour development before fermentation began in small batches. Gentle hand-plunging to push down the cap. After fermentation wines were gently pressed and racked to barrel. Maturation was 9 months in around 30% new medium and tight-grain French oak.

#### **TASTING NOTES**

Intensely coloured, the nose is perfumed with floral aromas, ripe cherry fruits and spicy notes. The palate has excellent weight showing berry fruits and black doris plum and savoury spice. A complex wine with the fruit expressions beautifully integrated with fine tannins balanced with trademark Central Otago acidity and a long finish. Will age well.

Bottled on 18 March 2020, 1226 cases produced.

Wine Analysis (at export certification)

Total Acidity 4.9 g/l

Alc.13.9%