

Novum



Vineyard

The fruit for this wine was grown in the highly regarded Southern Valleys subregion of Marlborough.

The heavy clay loam soils (which bring a richness to the final wine), together with the higher daytime temperatures that occur in the narrow valleys of this area, make it the perfect environment in which to grow high-quality Pinot Noir grapes.

The fruit for this wine was harvested exclusively from our flagship Quarters Vineyard in the Brancott Valley. It has all of the hallmarks of a truly great Pinot Noir vineyard: 30-plus-year-old, close-planted vines, producing small bunches of concentrated fruit.

This vineyard is managed organically, with much emphasis placed on vine and soil health. We encourage the roots to grow deeper into the soil, utilising the minerals and water available from the lower soil horizons. We believe this brings a sense of place to the wines. In other words, after 30 years the fruit should taste like a Quarters Vineyard Pinot Noir, not a Marlborough Pinot Noir.

Growing Season

Every season is different and the 2023 was one that kept us on our toes. The La Niña weather system was still active, although less than the previous year.

Novum Wines

Marlborough, New Zealand

"2023 was a growing season of two halves. Initially, spring was incredibly wet and warm, which had us watching the disease pressure in the vineyard very closely. Then suddenly the rain disappeared, and summer arrived in December, allowing us all to relax and enjoy the rest of summer watching the grapes ripen as they needed to. It was a relief!" says wine maker William Hoare.

This was a growing season where keeping our focus on the vineyard was vital to produce high-quality fruit.

Winemaking

With our Pinot Noir fruit we are driven to make a wine that has great 'pinosity'. By that we mean a wine that is heavily nuanced, fragment and even pretty. This extends to the way we guide the fruit through the winery.

Hand-harvested. Once de-stemmed (no whole bunch this year) into open-top fermenters, the grapes sit on skins (about 5 days) prior to starting off a wild yeast fermentation, then pumped over lightly once a day during active ferment. After 35-plus days on skins the wine is pressed, racked and transferred to French oak barriques (20% new oak).

The wine is aged in barrel for 12 months with the final wine being blended in April/February. Bottled May/March 2024/2.

Tasting Note

This wine shows great pinosity. On the nose it's full of dark wild berries, cocoa and damsel plum. The palate is more delicate, with dark fruit bolstered by a supportive but not dominating core of tannin, with a very endearing soft, rich mouth feel. A wine to savour.

novumwines.co.nz

Wine Analysis

Alcohol	13.5%
pH	3.68
Residual Sugar	<1g/L
Composition	100% Pinot Noir
Cellar	6-9 years
Winemaker	William Hoare

