



PINOT NOIR 2023

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	UCD5, Abel, 667, 115
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2005
Vine Density	5,000 / Hectare
Trellis System	VSP / Cane Prune

WINE MAKING

Winemaker	Antony Worch
Harvest Date	23rd-27th April 2023
Brix	22.5-23.3
Residual Sugar	<1 g/l
pH	3.65
T.A	5.1
Peak Fermentation Temp	32 Degree Celsius
Oak Percentages	25% new oak / 20% 1yr / 20% 2yr / balance seasoned oak
Time in Barrel	9 months
Fining	None
Filtering	Coarse filtration
Alcohol	13.2% Alc
Total Cases Produced	450

VINTAGE REVIEW

La Niña's weather pattern came with a generous warm Spring allowing even budburst and little interruption to shoot growth from traditional Spring frosts. The extreme westerly winds were avoided this vintage as the 'energy' of this season was being driven from a much more mild and wetter easterly flow. This however did not affect the yields for our block, and we averaged 6 tonnes per hectare.

The temperatures remained cooler during the vital period of berry development, with careful tending of the vines the fruit was pristine and we managed to get the time needed to achieve desired ripeness crafting wines that reflect our limestone soils and terroir.

Harvest started on 23rd April and the final grapes were gathered on 29th April.

TASTING NOTE

Complex aromas of wild berry and vanilla with a hint of spice. The tannins are firm yet fresh making this an elegant Pinot Noir.

WAITAKI VALLEY
WINE OF NEW ZEALAND

PO BOX 147563, PONSONBY, AUCKLAND 1144
+64 21 349 400 | JULES@QWINE.CO.NZ | QWINE.CO.NZ