



# CRU

CENTRAL OTAGO PINOT NOIR 2022

## Season Summary

A La Niña weather pattern brought a warmer and drier season to Central Otago than the previous year. Warm nights through until April resulted in perfectly ripe, high-quality fruit. Veraison took place at the beginning of February and harvest commenced in April.

## Viticulture

Predominantly from the Mānatu Estate in the Lowburn subregion. Originally planted in 2000 on a gentle, north facing slope. A mix of clones and new plantings of high density Pinot Noir on lower terraces planted in 2018-2020. Soils are predominantly loess over deep silts that have developed pedogenic lime deposits. Vertical shoot positioned (VSP) trained vines planted at 3,000 - 9,000 vines/ha. Biogro certified. Harvested: 2nd - 15th April 2022

## Winemaking

Hand-sorted and gently destemmed (10% whole bunch), uninoculated ferment. Aged 12 months in barrel followed by 9 months in concrete and wooden cives. Unfined.

## Tasting Note

Beautiful, bold aromas of Central Otago, black plum, cherry and thyme and a hint of toasted grain. Bright, energetic entry, then blueberry, cream and hints of fruit cake. Delicious.

## Chemical Analysis

Alcohol: 14.0%

TA: 4.6 g/l

Ph: 3.76

Suitable for Vegetarian/Vegan: yes

