



# GRAND RESERVE CENTRAL OTAGO PINOT NOIR 2023

## WINEMAKERS

*Chris Scott, Craig Thomas*

## VITICULTURISTS

*Graham Bartleet, Claire Pinker*

*“Central Otago Pinot Noir is the newest member of the Grand Reserve family, brought to fruition when an unexpected opportunity arose in the summer of 2019, to source a small block of exceptional quality Pinot Noir from a vineyard in Lowburn. In a moment of madness, we agreed, and so joined a club of winemakers simultaneously tortured and rewarded by the vagaries of this noble, yet neurotic grape!”*

**Chris Scott, Chief Winemaker**

## VINEYARD

2023 was another warm year in Central Otago with heat accumulation around 8.5% higher than the long-term average and approximately average rainfall. This has resulted in wines with good textural ripeness whilst retaining exceptional fragrance. Predominantly off an estate in Lowburn situated on a free draining, stony terrace, this site is relatively warm and sheltered, with Lake Dunstan helping to moderate the local climate. A smaller proportion (14%) came off a much cooler Gibbston highway Vineyard in the Gibbston Valley, bringing brighter aromatics and a gentle line of acidity that help to focus the richness of the Lowburn fruit. The vines were all pruned to 2 cane VSP and the crop load was typically light, with small berried, compact bunches. A variety of clones were used, predominantly Clone 5, Abel, 777 and 115, each bringing a different structural element and another layer of aroma and flavour. The fruit was hand harvested and transported overnight to our winery on Church Road in Hawke's Bay.

## WINEMAKING

14% of the fruit was lightly foot stomped and wild fermented as whole bunches in stainless steel. The balance was destemmed and wild fermented in oak casks with very gentle cap handling. The whole bunch component brings greater intensity of lifted aromatics, complex mineral notes and greater linearity, complimenting the more fruit forward, supple textured destemmed wines. Each parcel was drained and pressed after a total of around 2 weeks on skins and filled to French oak (25% new) for malolactic fermentation and 12 months maturation on lees. The final blend was un-fined and only very coarsely filtered.

**Clones: 48% Abel, 44% 5, 5% 115, 3% other.**

## WINE

This is a wine balancing elegance and finesse with undeniable presence. Beautifully fragrant, the wine is built around a core of black cherry fruit, overlaid with lifted floral and spice notes, with complexity of savoury herb and mushroom. The oak is subtle, supporting and darkening the wine without dominating the fruit. The palate is medium weight with a fine line of acidity and firm youthful tannin driving good textural length. We expect this wine to cellar gracefully for 10 years or more.

**Alc 13.5% v/v | TA 5.19g/L | pH 3.72 | RS 2g/L**