



PYRAMID VALLEY

NEW ZEALAND



2022 SNAKE'S TONGUE PINOT NOIR

Season summary

Warm spring conditions resulted in steady growth with flowering early-December. The new year brought both rain and snow leaving a dusting on the ranges, but thankfully warm, dry weather followed through to harvest resulting in perfectly ripe fruit. Veraison took place at the beginning of February and harvest commenced in April.

Tasting note

Bright ruby hue. The nose is complex and alluring, with dark fruits, cherries, and cloves, evoking forest floor and wild thyme. On the palate, the wine has subdued power, with flavours of red fruits and game meats. The mouthfeel is plush and silky, with a juicy and evocative structure that expresses the uniqueness of this remarkable vineyard.

Viticulture

From the Snake's Tongue parcel planted in 2007 at Mānatu Estate in Lowburn, Central Otago. Abel clone meticulously farmed to the highest standard in its third year of organic conversion producing stellar fruit. Soils are predominantly loess over deep silts that have developed pedogenic lime deposits. Harvest date: 12 April 2022

Winemaking

33% whole bunch with the remainder gently de-stemmed to maintain a high percentage of whole berries. Fermented using wild yeasts in an open top concrete tulipe fermenter for 21 days. Aged in French barrels for 12 months, 30% new oak, then blended and aged for a further 6 months in oak prior to being bottled unfiltered and unfiltered.

Chemical Analysis

Alcohol: 13.5% pH: 3.82
TA: 4.6g/L SO₂: 55ppm
Suitable for Vegetarian/Vegan: Yes

497 cases of 6 x 750ml bottles produced.

