



Palliser Estate Pinot Noir 2023

A savoury, structured and beautifully layered Pinot Noir.

COLOUR

Pale ruby, with viscous legs running down the glass.

AROMA

Perfumed and stylish, full of black and red cherries, mulberry, dusky florals, anise and freshly mown summer hay.

PALATE

Silky and supple on the palate, full of black forest fruits and savoury, dried herb complexity, the finish is long with more than a hint of French elegance and savoir-faire. A Burgundian style of Martinborough wine for the true pinot lover.

AGEING POTENTIAL

Harmonious and delicious now, this wine can be cellared with confidence for a decade or more from vintage.

FOOD PAIRING

Enjoy with Peking Duck, butterflied lamb or fresh venison.

TECHNICAL DETAILS

Picking Date: March 2023
Bottled: March 2023
Alcohol: 13.5%
pH: 3.77
T.A: 5.3
R.S: <1g/L

WINEMAKER

Guy McMaster

VITICULTURE

The majority of the fruit from our organic vineyards Hua Nui, Winery and Pencarrow. The wine is a blend of Clones 667, 777, 115, 10/5, MV6, 114 and Abel all handpicked with 5% whole cluster.

WINEMAKING

A period of cold soak followed by wild fermentations and gentle pump overs and plunging. The wine is pressed to French oak barrels and left to mature for a period of 10 months during which time it undergoes malolactic fermentation to soften the wine and add complexity.



PALLISER ESTATE
