



Life.Land.Legacy.



2023 Te Kano Blanc de Noir

The Life Series captures the essence of Te Kano’s Estate vineyards, using parcels of fruit from across our subregions to give a snapshot of the season and our unique expression of Central Otago.

This fresh, mineral wine is made entirely from Pinot Noir. Hand picked fruit and minimal skin contact ensures a brilliantly pale and clear wine with intense aromas of nectarine, pears and spice. The palate shows tropical fruits alongside fresh stonefruit and defined minerality.

Vintage

Spring temperatures and rainfall were normal and flowering proceeded in warm and relatively stable weather. Mid Summer was hot and dry, while a welcome cool change and periodic rainfall throughout March slowed ripening and allowed time for additional flavour development.

Vineyards

The Eliza and Jerome vineyards provide the Certified Organic grapes used to produce this unique wine. Eliza's heavy clay and alluvial gravels yield juice with just the faintest touch of pink, and ultimately a brilliant, pale wine. Jerome's sandy soils create wines with concentration and tannic drive, giving structure and complexity to the final blend.



Varietal

100% Pinot Noir, mixed clones.

Winemaking

Hand picked grapes were delicately whole bunch pressed using a long and gentle pressure to ensure the minimum of colour was extracted from the skins. A very cool and long fermentation in stainless steel was used to preserve the delicate aromatics and elegant structure typical of this wine, while a period of time on light lees built mid palate texture and depth.

Cellaring.....Drink now to 2027.

Serving.....Serve at 8-10°C

Technical Data

pH3.26

TA.....6.2

Residual Sugar.....2.3g/l

Brix.....22.5 - 23.5

Alcohol.....13% v/v