

STONEBURN

NEW ZEALAND

MARLBOROUGH PINOT NOIR 2022

Technical Details

Harvest Date:	March 2022
Alcohol:	13.2%
Total Acidity:	5.2
Residual Sugar:	Dry
Bottling Date:	November 2022
Fruit Source:	100% Wairau Valley

Winemaker's Notes:

This Pinot Noir exhibits a rich open-knit bouquet of raspberry fruit aromas leading onto ripe plum characters. The wine shows a rich and smooth palate with silky tannins which lead to a balanced finish.

Vintage Conditions

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

Vinification

A portion of the fruit was hand-picked and was plunged in small open vats until completion of ferment. The remainder of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over once a day with temperatures of up to 32 degrees being reached to extract the colour and tannins for the backbone of the wine.

The wine was pressed off just before completion of fermentation and transferred into oak where it aged in one and two-year-old French oak barriques for eight months before being blended and bottled.

