# Pinot Noir

## 2023 | BANNOCKBURN

## Vintage Notes

Shoot growth was slow to start due to a colder than usual spring season with many frosty nights, creating a prolonged flowering period. This was followed by a hot, dry summer over a 6 - 7 week period, so in turn the berries within the bunch caught up to create even ripeness within the bunches. Autumn brought some rain; however, our canopies were open to sunlight and airflow, and the fruit quality was excellent.

#### Winemakers Notes

A beautifully expressive Pinot Noir that captures the essence of Central Otago. The nose is fragrant with subtle florals, blue and violet fruit, and a hint of baking spice. On the palate, a bright core of summer berries, blackberries, and ripe plums is layered with classic dried herb notes, lending depth and complexity. Silky, entwined tannins create a seamless texture, while subtle oak integration enhances the wine's purity and balance. The finish is long and refined, with a final lift of red fruit and fine tannin. A compelling and elegant Pinot Noir, drinking beautifully now but with the structure to evolve gracefully over the next 5–15 years.

#### **Technical Notes**

Composition: 100% Pinot Noir

Vineyard: Felton Terraces (Bannockburn)

Clones 5, 115, 777

Row orientation: east/west

Soil: Young alluvial, schist based sandy silt and loams overlaying schist rock

Elevation: 240m Vine age: 24 years

Trellis system and pruning: VSP, spur

### Vinification

Hand-harvested. 20% whole bunch, 80% whole berry, destemmed into stainless steel vats. 1/3 wild fermentation, 2/3 inoculated. On skins for 27–32 days, then gently pressed to barrel for malolactic fermentation. Aged 10 months in French oak (20% new) before blending and bottling.



Red Cherry Summer Berries Baking Spice



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Vegan	Alc	рН	TA	Residual Sugar
Felton Terraces	3 - 11 April	13 February	994 x 9l cases	_Yes	13.5%	3.5	5.8 g/l	0 g/l
	2023	2024						
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Central Ctago Interludes

@morawinesnz

