

Oraterra

2023 ORATERRA PINOT NOIR

SEASON BRIEF FOR 2023

I couldn't think of a better year to introduce Oraterra to you.

We have enjoyed bringing one of our most challenging seasons to a successful end in the vineyard. The fantastic early-season growing conditions heightened our enthusiasm to new levels, which couldn't be spoiled by the late-season rain events, no matter how bad.

This came down to the meticulous management of our team in the vineyard, who showed their dependability in dealing with the good and the bad. You will drink the rewards of their efforts, so thank you to James, Michelle and Mckenzie.

TASTING NOTE

A nose of fresh plums and cherry blossoms allude to this wine's delicate fruit aromatics. The details are found by spending time with the wine, allowing it to open up and show the warmer side with vanilla and leather.

The palate is subtle but complex with finely-spread tannins. Open and calm at the front, acidity draws the wine inwards in the middle before it shifts its weight towards the back palate, where it closes in with a combination of fruit and oak flavours.

This is an intriguing, lighter-bodied style of wine that doesn't readily give away its secrets. To define this wine requires time in order to get to know the complexities and layers that are in store.

WINEMAKING

We harvest all our fruit by hand into small tubs. The fruit is sorted the following day, cold, and is all destemmed into 900kg ferment vessels. We let the newly filled vessels acclimatise and warm so that a natural fermentation occurs.

An occasional hand plunge helps to keep the ferments happy and homogenous. After between 14 and 20 days in the fermenting vessel, we pressed the wines and transferred them to large format barrels, 300 and 500 litres, for 12 months. After racking, settling and blending it was bottled unfiltered and unfiltered.

Best enjoyed at 7-10 years of age at a temperature of 18°C-20°C

TECHNICAL INFORMATION

Vineyard source(s): McCreanor Vineyard, 37 Princess Street, Martinborough, NZ

Harvest dates: 23 March - 5 April | Harvest Brix: 21.5 - 23 Brix

Alcohol by Volume: 13% | pH 3.7 | TA: 5.7 g/l

