



Pencarrow Pinot Noir 2022

An approachable, bright and lively Pinot Noir with beautiful juicy red fruits and good structure.

COLOUR

Pale ruby, with garnet towards the edge.

AROMA

Fruity, fragrant and spicy with complex aromas of yellow-flesh plums, red cherry, raspberry, forest floor, macrocarpa firewood and star anise.

PALATE

Supple and soft on the palate, the wine is elegantly proportioned with ultra-fine tannins and a long, spicy finish. Complex, generous and alluring, this is Pinot Noir at its gorgeous best.

AGING POTENTIAL

Delicious now, this will continue to drink through to 2030.

FOOD PAIRING

Perfect with Peking Duck, this will also go beautifully with Mongolian BBQ or classic French matches like bouef bourguignon.

TECHNICAL DETAILS

Picking Date: March 2022
Bottling Date: June 2024
Alcohol: 14.0%
pH: 3.83
T.A: 5.4

WINEMAKER

Guy McMaster

VITICULTURE

73% of the fruit from our Pencarrow Vineyard, 24% from Woolshed vineyard and the balance from the Pinnacles vineyard.

WINEMAKING

A period of cold-soaking followed by predominantly wild ferments with gentle pumpovers and plunging. Pressed to oak barrels and left to age and soften through malo-lactic fermentation and gain complexity over 10 months.



PALLISER ESTATE