

Pencarrow Pinot Noir 2024

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

COLOUR

Pale ruby

AROMA

Heady aromas of vanilla, rose petal, raspberry, Bing cherry and five spice.

PALATE

Plush, velvety and full of Asian cooking spice flavours, a chorus of cherries and plums dance across the palate, the tannins so fine and luxurious as to be barely perceptible. Ultra smooth and delightfully full-flavoured, this is Pencarrow at its approachable best.

AGING POTENTIAL

Drink now or hold until 2032.

FOOD PAIRING

Try this with five-spice pork belly or duck, beef or pork. Eggplant moussaka will also be great for the vegetarians.

TECHNICAL DETAILS

Picking Date: March 2024
Bottling Date: September 2025
Alcohol: 13.5%
pH:
T.A: 4.7

WINEMAKER

Guy McMaster

VITICULTURE

66% of the fruit from our Pencarrow Vineyard, 30% from the Woolshed vineyard and the balance from the Winery vineyard.

WINEMAKING

A period of cold soak followed by predominantly wild ferments with gentle pump-overs and plunging. Pressed to oak barrels and left to age, soften through malolactic fermentation and gain complexity over 10 months.

PALLISER ESTATE