

Single Vineyard 'Hua Nui' Pinot Noir 2021

A concentrated and silky Pinot Noir made with minimal intervention to ensure it is a true representation of site, soul and season.

COLOUR

Deep, dark ruby, lighter around the rim.

AROMA

Haunting aromas of plum, raspberry, black cherry, anise and boronia, with ethereal notes of turmeric, oyster mushroom, wild thyme and pomegranate.

AGEING POTENTIAL

Best enjoyed with duck, rare beef and mushroom risotto. Seamless and fully expressive right from the day of release, Hua Nui will drink at its best from 2023 through to 2033 if stored in cool, dark conditions.

PALATE

The tannins of this year's Hua Nui are so disarmingly silky and mouth-coating, you pause in your tracks. Can a Pinot really be this seamless, this young? Several more sips confirm it. Opulent and weighty on the palate, it has such a lightness of touch and vividness of detail, the finish teasing out a sense of fun and playfulness that just leaves a smile on your face. Long and layered, revealing more stylish nuance with each sip, Hua Nui 2021 is as abundant as its name ("Fruits of Abundance") suggests.

TECHNICAL DETAILS

Picking Date: March 2021
Alcohol: 14.0%
Bottled: March 2022

WINEMAKING

100% of the fruit from our organic vineyard, Hua Nui. The fruit is handpicked followed by a period of cold soak, wild fermentation and gentle pumpovers and plunging. The wine is pressed to French oak barrels for a period of 10 months during which time it undergoes malolactic fermentation to soften the wine and add complexity. The blend comprised 45% Abel Clone, 19% of 114, 14% of 115, 2% of 10/5 and 10% each of 667 and 777. Whole bunch portion is 49%. The wine was lightly fined and bottled unfiltered in March 2022.

WINEMAKER

Guy McMaster