

100% organic Pinot Noir grapes

R.S: 1g/l / Alc: 13% / T.A: 5.9g/l / pH: 3.57

Made from our two vineyards, Rapaura — river-run shingle, alluvial silts and Andahlane — stone, clay and silt (Pommard clone 5 adds structure).

The grapes were hand harvested at optimum ripeness on the 1st of April.

De-stemmed and crushed into tank to soak before ferment.

Racked and pressed off the skins and matured in French oak for twelve months.

Racked off lees and matured for a further eleven months in neutral oak vats.



Senses

Huia Pinot Noir 2017

Sight: vibrant raspberry

Smell: violets, dark cherry and blackberries

Taste: dark cherry, hints of spice and savoury notes

Food Matches: Teriyaki Beef Roasted pork and figs Mushroom and garlic risotto

