

te Pā

Marlborough Pinot Noir



The vineyard sources are Omaka North and Wairau Valley. The wine sees a wild yeast fermentation and ages for 11 months in 228L French oak, 25% is new. A total production of 12,000 bottles annually.

Grape varieties : Pinot Noir

Altitude : 15m A.S.L.

Vineyard age : 15 years old

Grape yield : 70 hl/ha

Soil : Stony loams overlaying alluvial gravel

Alcohol : 14%

Tasting notes :

Alluring aromas of dark plum and spice hint at a wine of brooding complexity. Further exploration is rewarded with a bright perfume and scents of red cherry, raspberry and lifted floral notes. The palate is full and concentrated with soft silky tannin and a long juicy finish.

Press Notes

Robert Parker Wine Advocate

2023 90 points

Wine Spectator

2024 91 points

James Suckling

2024 91 points

2023 92 points

