Banville
Wine Merchants

te Pā

Taylor River Pinot Noir, The Reserve Collection

The fruit for this wine was handpicked from two blocks in the Taylor River Vineyard. Each block was fermented separately in open top fermenters. The 115 block was 30% whole bunch, while the Abel batch was fully destemmed. The two batches were basket-pressed to barrel where they underwent natural, full malolactic fermentation in spring. A selection of the best 6 barrels was made for this inaugural Reserve Collection Pinot Noir. These were racked to tank after 11 months in oak and left to settle for a further 3 months before being racked again and bottled without fining or filtration. The final blend consisted of 60% clone 115, 40% Abel, 1/3 new oak and an average of 18% whole bunch.

Grape varieties : Pinot Noir

Soil : Loam, silt, clay, and river gravels

Alcohol : 13.5%

Tasting notes :

This Pinot Noir possesses a complex and attractive spectrum of aromas of red fruits, liquorice, violets, fresh tobacco, and musk. The palate displays classic Pinot Noir characters of cherry, cola, and cranberry with layers of five spice, cinnamon, and aniseed. The new oak provides some subtle coffee and mocha notes. The primary fruit is enveloped by fine, chalky tannins.

Press Notes

Robert Parker Wine Advocate	
2017	90 points
James Suckling	
2021, 2019, 2017	91 points
2020	92 points