te Pā

Pinot Noir

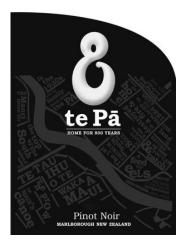
The vineyard sources are Omaka North and Wairau Valley. The wine sees a wild yeast fermentation and ages for 11 months in 228L French oak, 25% is new. A total production of 12,000 bottles annually.

Grape varieties Pinot Noir

Altitude 15m A.S.L.

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.



www.banvillewine.com

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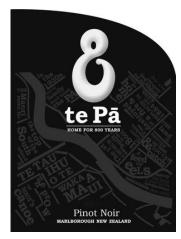
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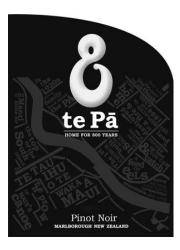
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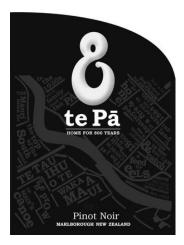
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