

BLACK LABEL

Marlborough Pinot Noir

2025

Our Black Label range is crafted specifically to complement food.

This Pinot Noir is warm and soft in style with delicately textured tannins. A dark fruited and spicy wine, with great persistence, offering sweet cherry and raspberry notes with a hint of nutmeg.

LASTING CHARACTER



WINEMAKER NOTES

Dark raspberry, plum and strawberry aromas with spice, liquorice and dried herbs. A floral lift with shiitake mushroom notes adding complexity.

Sweet Doris plum on entry with earthy, spicy notes and lingering cherry. Leather and strawberry add complexity to the dark-fruited palate, though some brighter red high notes also evident. Fine, seamless tannins and a long, persistent finish.

FOOD RECOMMENDATION

Roast cauliflower with hazelnut brown butter, capers and pomegranate or Crispy-skinned duck breast with a sharp orange and sour-cherry sauce.

AWARDS

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INFORMATION

First Vintage	2012
Grape Variety	Pinot Noir
Region	Marlborough
Clonal Selection	Various
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	N/A
Processing	De-stemmed but not crushed. Five to seven days pre-ferment soak - at total of four weeks on skins.
Fermentation Vessel	Open top vats
Fermentation	50% wild ferment with gentle cap management.
Malolactic	Yes
Maturation	11 months in barrel
Fining	Potato Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	5.93 g/L
pH	3.53
Residual Sugar	0.49g/L