



Pinot Noir 2020

Marlborough

ESTATE GROWN

THE ANCIENT OTUWHERO RIVER GIVES OUR WINE ITS NAME, and is fed by melting snows from surrounding mountain peaks. Our wild, wind-swept Otuwhero Estate is set at the edge of the Southern Pacific Ocean. The Estate is remote coastal and rugged terroir – this produces distinctively bold, ripe fruit flavors, and exquisitely expressive wines. The soil found here in the Awatere Valley is alluvial gravels that rise through our silt and clay soils – delivering bold minerality, intensity and ripe opulence to our wines.

APPELLATION: Awatere Valley, Marlborough, New Zealand

VINEYARDS: OTU Estate

VARIETALS: 100% Pinot Noir

VINICULTURE & WINEMAKING: Vintage 2020 was a harvest like no other in Marlborough. Having to go into full lock down for COVID-19, just before the grapes were ready, challenged all the systems of the OTU Estate vineyard and winery team. Thankfully, a great season and considered teamwork across the whole of Marlborough, led to some outstanding fruit across the varietal range. A good rainfall of 100mm from Dec. 16-20 set up the vine and soil moisture conditions for the rest of the season. A very dry period from December 21 through April 21, allowed the grapes to ripen fully. Rainfall of only 43mm, compared to the longterm average of 185mm was the lowest on recent records, again assisting full-flavored perfect fruit. Two clones of Pinot Noir, Able and 777 from the Upper Wairau subregion were harvested in optimum condition during late March, fermented in open top tanks and hand plunged for a 20 day fermentation and on-skin maceration.

COLOR: Garnet

AROMA: Dark cherry, black plum aromas with light cedar, smoky notes.

FLAVOR: Rich, concentrated palate follows, with fine tannins that will develop further over time.

ALCOHOL: 13.5%

RES. SUGARS: > 1.0 G/L



UPC: 0 89832 92261 2
12PK | 750ML

