



# PASK

PINOT NOIR

2022



#### TASTING NOTES

Powerful notes of brambles and darker red fruits dominate, with underlying characters of spice and fresh pencil shavings. The palate is loaded with dense ripe fruits with firm yet integrated tannin. A supple mouthfeel leads into a classic Pinot Noir finish that is long, savoury and mouth filling.

#### VINTAGE DETAIL

Vintage 2022 was rather a mixed bag with warm weather leading into Christmas and the new year, followed with some strong fresh winds and warm nights, then early vintage it started raining. Choosing when and how often to pick was the key, getting fruit clean with higher acid, or leaving it out through the rains and getting it in ripe with but lower acids.

#### WINEMAKING

VESSEL:	STAINLESS STEEL AND OAK BARRIQUES
FERMENTATION:	OPEN TOP FERMENTERS
MATURATION:	10 MONTHS
FINING:	YES - VEGAN FRIENDLY
FILTRATION:	STERILE
ESTATE BOTTLED:	01/11/2021

#### WINE ANALYSIS

ALCOHOL:	13%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	3.66

#### VEGAN FRIENDLY

#### WINEMAKERS NOTES

Marlborough Pinot Noir sourced from the Waihopai and Wairau Valleys. A mixture of clones 777 and 943 off our younger blocks and Dijon clones of our older plantings. Harvested on 12th March 2022, fruit was destemmed into small open top fermenters where fermentation was completed by a combination of indigenous and Pinot noir specific yeasts. Malolactic fermentation and ageing were carried out in a mix of stainless-steel tanks and French oak barrels. The final blend was prepped for and bottled mid 2023