

# ONE OFF

## Fashionable Bunch Organic Pinot Noir Hawke's Bay 2021

Old school, but oh so fashionable right now! For generations the French have been using whole bunches of Pinot Noir in fermenters – it makes the wine more spicy on the nose, more complex and it changes the mouthfeel. It also adds something else to worry about at harvest, you're not only making decision on grapes but you have to start chewing stalks too...hey, we'll do pretty much anything to stay part of the bunch!

### VINEYARD

Our Mangatahi Vineyard is planted on an ancient river terrace that was formed by the Ngaruroro River which now flows around 60 meters below the vineyard. The old terraces that remain are made up of greywacke (a compressed sandstone) boulders and gravels from the ranges, and a topsoil borne of windblown loess, volcanic ash and humus created by ancient forests and vegetation.

### WINERY

Hand picked followed by a five day cold soak. Fermented as whole bunches with indigenous yeast for eight days before being foot stomped in the tank and fermenting dry. Pressed directly to seasoned French oak for a natural malolactic fermentation, followed by a further 12 months maturation. Racked and filtered before bottling without fining.

### TASTE

Deep dark fruits and forest floor aromas with hints of violets, tobacco and dark spice on the nose. Beautifully textured on the palate, with intense boysenberry and forest floor notes. Tight, fine tannins with excellent flow and a bright finish. Hints of salty oyster shell linger long after the initial taste.



**Alc/Vol:** 13%

**Standard drinks:** 7.8

**Allergens:** Contains sulphites

**Vegan Friendly**