



CENTRAL OTAGO PINOT NOIR 2022

The Pepperjack winemaking team has respect for traditional winemaking techniques yet is also dynamic and imaginative. The Pepperjack winemakers are conscious of modern wine styles, and are creating wines that reflect our passion for the regions the wines are made from. The Pepperjack wines are rich and honest - showcasing outstanding qualities.

A mix of destemmed and whole bunch, the parcels of fruit were fermented separately in traditional open top fermenters. The wines were gently pressed, racked and transferred onto oak for maturation before blending and bottling.

WINEMAKER COMMENTS: PETER RUSSELL

VINEYARD REGION

Central Otago

VINTAGE CONDITIONS

2022 was a season of two halves for Central Otago. A wetter and cooler than usual spring and early summer saw many early season challenges presented with disease and vigorous growth having to be closely managed. Before resumption of 'normal' operations at the start of January when the rainfall stopped and allowed the vines to turn their attention to developing the depth and flavour in the berries Central Otago is famous for. Cool nights and warm days were in store for the end of the growing season allowing each parcel to be picked at optimal ripeness and flavour for this Pinot Noir.

TECHNICAL ANALYSIS

Harvest Date: March – April 2022

pH: 3.57

Acidity: 6.0 g/L

Alcohol: 13.5%

Residual Sugar: 0.5 g/L

Bottling Date:

Peak Drinking:

This wine can be enjoyed now but will also improve with careful cellaring for 5+ years.

GRAPE VARIETY

Pinot Noir

MATURATION

A mix of seasoned and new oak with a small percentage in stainless tank.

COLOUR

This wine is a brilliant scarlet with a violet hue.

NOSE

The aroma is full of juicy plum, dark cherry and mocha with a bright wild thyme note framing the nose..

PALATE

The flavours from the nose continue with a mouth filling dark cherry and luscious cassis character matched with supple mouth filling tannin that gives a silken textural structure. The savoury cocoa and resinous spices from the oak and whole bunch fermentation help draw the red and blue fruits across palate melding to a complex and concentrated finish.