

Little Beauty Limited Edition Pinot Noir

Variety:	100% Pinot Noir
Vintage:	2021
Site location:	Single Vineyard, Waihopai Valley, Marlborough. Sub-region: Southern Valleys.
Site features:	Just 6ha total. (represents 0.11% of New Zealand Pinot Noir). Discrete, characterful. The Pinot Noir is grown on three different blocks. The lower terraces contain stony silt loam soils with fine sandy loam topsoil and gravels over alluvial gravels. Considerable stone is evident in the topsoil profile. Upper terraces contain friable silt loams over blocky silt loams on gravels. Sustainably Accredited by NZ Winegrowers.
Clones:	115, 777, 667
Canopy:	North-south facing rows. The trellis system used is Vertical Shoot Positioning (VSP) and Guyot.
Viticulture:	Crops were shoot thinned early in the season, followed by a green thin at veraison. The use of machine and hand plucking gave the fruit good exposure to take advantage of autumn heat and to ripen phenolics.
Harvest method:	Fruit was hand harvested. Multiple pick dates - to ensure all fruit is at optimal ripeness. 16 different picks in total.
Oenology:	The fruit was 100% de-stemmed into stainless steel open top fermenters and cold soaked for several days before the ferments started with naturally occurring yeasts. A full range of techniques used; some whole bunch ferment done, and the usual split between free run and pressings batches. During ferment, each batch was plunged three times daily to gently extract the tannin and colour. Once dry, each batch was held at 20°C for a post ferment maceration of several weeks before being pressed off separately and transferred into French Oak (225 litre, ~22% new oak) barriques for maturation.
Colour & Aroma:	Deep red, crimson hues. Aroma reminiscent of red fruits black cherry, plum, wild blackberry, spearmint, boysenberry, soft leather, coffee mocha, smoked meat, forest floor.
Palate:	The palate is rich, dense, generous, unctuous, rounded. There's a core of ripe cherry, plum, blackberry. Floral notes like violets. Finishing with hints of earthiness, savoury, wild thyme, spices and dried herbs. Elegant supple tannins. Medium body. Pure.
RS:	<1 g/l
Alc:	13.5%
TA:	5.1 g/l
Food Pairing:	Lamb, Duck, Venison, Mushrooms, Sweet Potato, Aubergine, Spinach, Parmesan, Thyme, Rosemary, Five Spice, Clove, Umami, Miso.
Accolades & Ratings:	92 POINTS James Suckling. GOLD Mundus Vini International Wine Awards. SILVER Sakura International Wine Awards.