



SOUTHERN TOR | ALEXANDRA PINOT NOIR | 2022

 ${\it geographic indication:} \qquad \qquad {\it Alexandra-Central\ Otago}$

topography: Rolling Glacial Moraines aspect: Northeast

rainfall: 360mm soils: Brassknocker Alluvial Gravels

altitude: 200-300 meters country: New Zealand

grape: 100% PINOT NOIR vintage: 2022

Alc/Vol: 13.5% TA: <u>6.3 g/L</u> pH: 3.7

<u>name</u>: Southern Tor is the name given to exposed rock mass thought to be formed by freeze-thaw weathering found throughout the Alexandra region.

<u>vineyard</u>: Located in the heart of this unforgiving mountainous region, Central Otago sits the expansive vineyard of McArthur Ridge. The cool climate and gently sloping Brassknocker soils combine to deliver what some say to be amongst the best vineyards in the world for growing Pinot Noir. Optimal vineyard management and diligence allows for our grape harvest at peak flavour potential.

winemaking: Each parcel of grapes has been hand-picked, 100% destemmed, 5-day cold soak to build colour and aromatic intensity. The wine was fermented in smaller sized fermenters ranging from 1 tonne to 5 tonne. Fermentation took place using wild yeast for some cuvee and others were inoculated with selected burgundy yeast to enhance clonal differences in the fruit. Fermentation lasted an average of 21 days before being pressed, settled, then racked to barrels. Oak treatment - 10 months in 100% French 225lt barrique, 20% new and balance 1,2&3, year old seasoned wood from a selection of Coopers: Damy, Saury, Mercurey, François Frères. Malolactic fermentation occurred straight away. Finally, the wine was blended and filtered before being bottled.

wine: Ruby red in colour, this wine has a bouquet of savoury red berry fruit, black cherry and vanilla that combine with aromas of black forest berries, cloves and dark violets, finishing with soft stony notes. Dry on the palate with a core of fruit, savoury tannins give it a great texture. The oak influence is obvious with baking spices, brown sugar and smokiness.

Best drunk 2024 to 2031.

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