

# Albi

2024 | BANNOCKBURN

## Vintage Notes

Spring started with a few cold and hardy frosts just before budburst at our Pisa and Cairnmuir sites. Slow shoot growth in October and November was followed by favorable flowering conditions, leading to even ripeness within bunches. Growth accelerated in December with a hot and dry summer. Frosts in March and April slowed sugar ripeness, leading to a prolonged harvest from 7 March to 30 April. Despite these challenges, we achieved clean fruit with good canopies. Development of flavour and tannin was slower than sugar accumulation, but holding our nerve and leaving our healthy blocks to develop flavour resulted in a beautifully rounded vintage.

## Winemakers Notes

Our second vintage of Albi, this unique white wine is made entirely from Pinot Noir. Born from our love of the variety and our desire to explore its versatility, Albi celebrates Pinot Noir as the only grape capable of producing premium rosé, white and red wines. Though it presents as a white wine, Albi carries red wine characteristics - depth, texture and concentration - while maintaining freshness and elegance. It's the harmony between structure and vibrancy that makes this wine so compelling.

Slightly paler salmon hue than the 2023, but no less expressive. Aromas of flinty struck match lift from the glass, followed by notes of green papaya, white peach and wild strawberries. The palate is textured and layered, with notes of early-season cherries and crisp melon. Partial barrel fermentation contributes weight and richness, while stainless steel preserves the wine's bright acidity and mineral drive.

## Technical Notes

Composition: 100% Pinot Noir

Vineyard: Felton Terraces

Row Orientation: East-West

Soil: Young alluvial, schist-based sandy silt and loams overlaying schist rock

Elevation: 240m

Trellis system and pruning: VSP, spur

## Vinification

Hand-picked, whole bunch pressed, settled overnight with no enzyme. Partially racked cloudy to stainless steel with a small portion fermented in neutral oak barrels. A Chardonnay yeast strain was used to enhance complexity.

25% of the wine was aged in neutral barrels, with extended lees contact in both tank and barrel to build texture. Stainless steel preserves aromatic vibrancy while oak allows gentle oxygenation. No malolactic fermentation was carried out, keeping the wine clean, crisp and focused.

mora  
CENTRAL OTAGO

Almond Croissant  
Rhubarb  
Wild Strawberry



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Vegan	Alc	TA	pH	Residual Sugar
<i>Felton Terraces</i>	<i>18 April 2024</i>	<i>12 December 2024</i>	<i>219 x 96 cases</i>	<i>Yes</i>	<i>13.9%</i>	<i>6.6</i>	<i>3.1</i>	<i>1.5 g/l</i>

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