

'Laeto' Pinot Noir

2024 | BANNOCKBURN

mora
CENTRAL OTAGO

Floral
Blackberries
Chilled

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

This is a single-block, single clone Pinot Noir made for the warmer months of summer.

Bright and juicy red wine with aromas of dark cherries and brambled berries. Vibrant acidity, generous fruit and a fun carbonic pop. Fine whole bunch tannins and vibrant acidity make this a 'must drink' summer wine. Crafted for early enjoyment, best to savour it now. Pop it in the fridge - it is even better with some chill on it.

Technical Notes

Composition: 100% Clone 777 Pinot Noir

Vineyard: Felton Terraces (Bannockburn)

Vineyard Aspect: Northwest sloping

Row Orientation: East-West

Soil: Weakly structured light alluvial soils overlaying schist rock

Vinification

Hand-harvested from our Felton Terraces vineyard in Bannockburn. Fermentation was 50% whole bunch, 50% whole berry. Carbonic maceration for two weeks, then gentle plunging to incorporate the whole bunches into the fermentation. Pressed off after 28 days into neutral oak barrels.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Alc	TA	pH	Residual Sugar
<i>Felton Terraces</i>	<i>3 April 2024</i>	<i>20 August 2024</i>	<i>270 x 96 cases</i>	<i>13.5%</i>	<i>5.8</i>	<i>3.6</i>	<i>0.5 g/l</i>