

Surveyor Thomson  
Pinot Noir 2019  
Pisa Range, Central Otago



## *Our Flagship*

### Winemaking

Our flagship wine is named after John Turnbull Thomson, in homage to his discovery of the area where our New Zealand vineyards are located.

The 2019 wine was sourced from 3 blocks – the Moon Block and North Block and the majority from the South Block (67%). The whole bunch fruit was hand-picked between April 3 to 16 during a classic Central Otago harvest period of long, dry days, giving extra hang-time for the Pinot Noir to comfortably achieve the desired ripeness.

Ferment was initiated using indigenous yeasts with 40% whole bunch (clusters) to lift the aromatics and give support to the tannins. The 29-day ferment commenced with an 8-day cold soak at 7-8 degrees Celsius before a 12-day ferment at 17-33 degrees Celsius. Post-ferment, the wine was left on skins for 9 days at 23-30 degrees Celsius. Through fermentation, there were 12 hand plunges and 3 pump overs. The wine is matured for 10 months in 18% new and seasoned French oak barriques.

Our ambition is to produce a wine that is a shining example of the distinct character of our vineyard site. A wine of elegance and finesse which will age well.

Bottles produced: 7,014

Vegan friendly: yes

### Tasting Notes

On the nose, dark blackberries, spice, violets, and wild thyme aromatics. The palate is smooth and refined, with a beguiling mix of raspberry, red currants, and savoury mushroom notes. This leads to a soft, elegantly textured mouthfeel, showing good structure, density, and length. A complex, multi-layered wine that is drinking perfectly now but can also be cellared for future enjoyment.

### Reviews

"This is starting to show some bottle bouquet and complexity, with dried flower, red cherry, and strawberry character and hints of fresh flowers. It's medium-bodied with crunchy fruit and dried citrus undertones like blood oranges. Drinking beautifully now. Screwcap", **93 points, James Suckling.**

