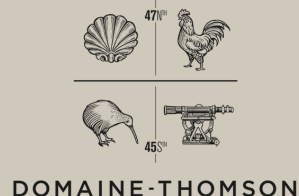


Explorer
Pinot Noir 2024
Pisa Range, Central Otago



Winemaking

Select bunches were hand-harvested from the Moon Block and South Block across a two-week period from 28 March to 8 April 2024. The final assemblage consisted of 94% Moon Block and 6% South Block.

Using indigenous yeasts to initiate 15 separate ferments, the whole-bunch fruit was fermented for an average of 25 days—5 days cold soak at 7–8 degrees Celsius, then fermented for 15 days at 17–33 degrees Celsius, and finally 5 days on skins at 23–30 degrees Celsius. The ferments were hand-plunged every 2–3 days. The whole-bunch fruit was then pressed to new (8%) and seasoned French oak for 9 months of barrel maturation.

Bottles produced: 24,000

Vegan friendly: yes

Organic: yes/BioGro certified



Tasting Notes

The wine exhibits a beautiful bouquet of Dawson cherries and Black Doris plums intermingled with spicy herbal aromas. The palate follows through with smooth, luscious fruit, fine tannins, and hints of dried thyme and bramble.