

2022 'TUTURI' PINOT NOIR

CENTRAL
OTAGO

NEW
ZEALAND



Region Notes (Central Otago):

The semi-continental climate and semi-arid soils of Central Otago are unique in New Zealand. The base rock is schist, 250 million years old. However the soils in which grapes grow, generally on terraces and river banks carved by glacial action, are between 20,000 and 700,000 years old. Broadly these are free draining alluvial silts and gravels, low in organic matter depending on age, rich in minerals. This subtle geological variation in a relatively compact region provides a fascinating opportunity for winemakers to capture Pinot Noir's unique ability to convey a sense of place.

Subregion Notes (Alexandra):

Alexandra Basin is the southernmost winegrowing region in New Zealand and a stony mineral character underpins the wines. When the season and winemaking get it right, the flinty flavours and aromas combine with tannins and acid to give texture and length that is a subregional hallmark.

Vineyard Notes:

Tuturi is the home vineyard for Wild Irishman

- Situated on a northeast facing block on the banks of the Clutha River
- 2ha under vine with 3000 plants/ha (half planted to PN)
- Pinot Noir Clones 667 and 115
- Altitude 150m
- Soils are alluvial silts and sandy gravels
- 350mm rain per year
- Planted in 2002
- Cane pruned, double guyot

Winemaking Notes:

The grapes were harvested 3-4 April 2022 at 24.0 Brix, 6.25 g/l TA, 3.15pH and fermented with wild yeast. The cap was punched down just once over a 3-4 week maceration, employing a watchful eye rather than a forceful hand. All wines followed a timely fermentation curve, with cool temperatures, allowing for intense aroma development and great tannin integration. Careful selection of new oak and its use, allowed each site to express purity of fruit and keep a focus on 'place'. The wines were racked just once and lightly filtered just before bottling on 23 March 2023. The 2022 range all have a fine grained tannic structure which not only allows for enjoyment in their youth, but ensures longevity if they are afforded time in the cellar.

