CABLE BAY

VINEYARDS

PINOT NOIR 2021

AWATERE VALLEY · MARLBOROUGH



VARIETY	100% Pinot Noir
VINTAGE	2021
REGION	Awatere Valley, Marlborough
SINGLE VINEYARD	Cinders Vineyard
HARVEST DATE	4th April
YIELD	0.8kg/vine
ALCOHOL	12.5%
SWEETNESS	Dry
ACIDITY	5.5g/L
VINIFICATION	100% whole berry fermentation, aged in French oak barriques, 20% new
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 5+ years
PRODUCTION	200cases
RRP	NZ$42.00

TASTING NOTE

This wine showcases beautiful aromas of smoky red fruit, cherry pie, thyme and petrichor. These aromas translate onto the palate with further layering of forest floor and earthy tones complementing the bright fruit flavours that are so abundant. There are subtleties in the structure and mouthfeel of this wine that have ensued from the river-stone built soils of the Awatere Valley. Real thought in winemaking has given way to nuances and delicacies that the site presents and is light and juicy in structure but has rounded and soft tannins that persist well after drinking.

VINEYARDS & VITICULTURE

Our Cinders Vineyard is accredited with Sustainable Winegrowing NZ and BioGro NZ and is entirely owned and managed by Cable Bay Vineyards to ensure we produce the best quality fruit possible. We practice regenerative viticulture. Our vineyard was planted in 1996 on natural terraces stepping down to the Awatere River. The vines are closely planted at 3333 vines/ha which results in lower yields of top-quality fruit. The plantings are predominantly Burgundian clones 777, 667 and 5.

WINEMAKING

The Pinot Noir grapes were handpicked in April 2021, early in the morning and delivered straight to the winery. The ferment was 100% whole berry, with a short period of partial carbonic maceration. We macerated the wine on grape skins for one month before pressing and maturing in French oak barrels for a further 9 months. 20% of the barrels were new, yet the delicate fruit characters from our site take centre stage. This wine was bottled with minimal, gentle filtration prior to bottling.

ABOUT THE CINDERS VINEYARD

Our Cinders Vineyard Pinot Noir emerges from one of Marlborough's most distinctive sites, located in the Awatere Valley on ancient river terraces.

This is a certified organic Pinot Noir planting, established at high density. The subsoil of alluvial gravel with fossilized shells and riverstone delivers the mineral backbone that defines this wine, while coastal proximity infuses it with savoury salinity.

We harvest this organic fruit when it's at its most vibrant, encourage fruit characters to lead through whole berry fermentation, build tannin structure and age ability through extended maceration, and integrate the wine on lees in oak. Our unique vineyard and winemaking methods create a wine entirely more interesting, food worthy and enjoyable than any of its peers.

"Sweetly fruited with elegant complexity, the wine features dark plum, sweet strawberry, dried flower, clove, and fine oak aromas on the nose. The palate is equally appealing with juicy fruit intensity, a supple mouthfeel, and finely infused tannins, making it wonderfully harmonious and lingering with satisfying flavours. At its best: now to 2030." ***5 Stars / 94 pts — Wine Orbit***