

Caythorpe

FAMILY ESTATE



2023 Pinot Noir

MARLBOROUGH NEW ZEALAND

ORIGIN: Marlborough, New Zealand

SUB-REGION: Central Wairau

VITICULTURE: Estate grown exclusively on “Caythorpe” upon light silt loam, alluvial gravel soils. The 2023 growing season was characterised by a cool, humid summer, but with a dry autumnal lead into harvest which was ideal for ripening and flavour development.

Two cane, vertical shoot positioned Dijon clone 828 vines were meticulously managed with an emphasis on early season shoot thinning and leaf exposure to achieve clean, mature fruit with gentle acidity and ripe tannins. Yield 3kg/vine.

WINEMAKING: Harvested March 13th; the fruit was fully destemmed and fermented in stainless steel open top fermenters, with twice daily plunging to extract flavour and aeration.

Four days of cold soaking pre-ferment; total of 21 days skin contact to maximise colour and tannin extraction while maintaining fruit balance.

Aged 11 months in combination of new (15%) and seasoned French oak, while undergoing natural malolactic fermentation.

Bottled March 2024. Winemaker - Jeremy McKenzie
Appellation Marlborough Wine accredited.

TASTING NOTE: Aromas of ripe cherry, cranberries and plum accompanied with herb, nutmeg and subtle toasty wood influence.

Medium to full bodied, the palate features sweet and succulent red stonefruits with subtle notes of forest floor and oak spice. Dry with smooth tannins and backbone of acidity.

ALCOHOL: 13.0 %

RELEASED: February 2025

ACCOLADES: 93 points – Sam Kim Wine Orbit

