

McARTHUR Alexandra | Pinot Noir | 2020



topography: Rolling Glacial Moraines aspect: Northeast

rainfall: 360mm soils: Brassknocker Alluvial Gravels

altitude: 200-300 meters country: New Zealand

grape: 100% PINOT NOIR vintage: 2020 time in oak: 12 months

type of oak: 100% French Burgundy barrels – age: 28% new, balance 1,2&3, year old seasoned barrels, Coopers: Damy, Saury, Mercurey, François Frères

Alc/Vol: 14.0% TA: 6.5 g/L pH: 3.61

name: Around 1870 James McArthur arrived in the Waikerikeri Valley and settled at the end of what is now known as McArthur Road in Strathclyde, on the outskirts of Alexandra. At the time this land was a desert until a source of pristine glacial fed water was found which enabled the McArthur dream to develop a vineyard recognized for its exceptional wines around the world!

winemaking: 100% destemmed, 5 day cold soak to build colour and flavour intensity. The wine was fermented in smaller sized fermenters ranging from 1 tonne to 5 tonne. Fermentation took place using wild yeast for some cuvee and others were inoculated with selected burgundy yeast to enhance clonal differences in the fruit. On average fermentation lasted 21 days before being pressed, allowed to settle for 24 hrs before being racked to barrels. Malolactic fermentation occurred in spring and the wine was then blended and filtered before being bottled.

vineyard: Located in the heart of this unforgiving mountainous region Central Otago sits the expansive vineyard of McArthur Ridge. The cool climate and gently sloping Brassknocker soils combine to deliver what some consider to be amongst the best vineyards in the world for growing Pinot Noir. Optimal vineyard management and attention to detail allowed the grapes to be harvested at a time when the flavour profiles were at their maximum potential.

wine: Dark crimson in colour, this wine is brooding with a rich, bold, and powerful bouquet of savoury red berry fruit, aromas of sweet raspberries, framboise liqueur and sweet vanilla. Lush, juicy, and very appealing savoury tannins give the wine great texture.

We expect this wine to reward careful cellaring over 7-10 years.

