

McArthur Ridge
ALEXANDRA - CENTRAL OTAGO



SOUTHERN TOR Alexandra | Pinot Noir | 2020



geographic indication: Alexandra – Central Otago

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: 10 months

type of oak: 100% French , 20% new and balance 1,2&3, year old seasoned wood
from a selection of Coopers: Damy, Saury, Mercurey , François Frères

Alc/Vol: 14.0% TA: 6.0 g/L pH: 3.73

name: Southern Tor is the name given to exposed rock mass thought to be formed by freeze-thaw weathering found throughout the Alexandra region.

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 straight away. 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: Ruby red in colour, this wine has a bouquet of savoury red berry fruit, black cherry and vanilla. Add to this aromas of black forest berries, cloves and dark violets, finishing with soft stony notes. Dry on the palate with a core of fruit, savoury tannins give it a great texture. The oak influence is obvious with baking spices, brown sugar and smokiness.

We expect this wine to reward careful cellaring for another 7-15 years.