



Nestled amongst the snow-capped mountains of Central Otago is our small Pinot Noir vineyard. Legend has it that the body of a young man was buried on the land back in the 1860s. No one knew who the young man was so his grave was simply marked "Somebody's Darling lies buried here" – we named the vineyard Someone's Darling.

This region produces intensely layered and complex wines, making it ideal for growing Pinot Noir. We are the custodians of this piece of land and our responsibility is to respect its rhythm, making wine with low intervention and with the love of the land.

Loveblock is our heart and soul.

2019 Central Otago Pinot Noir

Sustainable Estate Grown

Vineyard Notes

The Pinot Noir grapes come from our family-owned estate on the Bendigo Loop Road in Central Otago. Here, the soil type is free-draining sandy loam over schist alluvium gravels known as Molyneux soils. The clones planted in these soils are B777, B667, B115, Clone 5 (Pommard) and Abel. The vineyard is entirely cane pruned to two canes, with the wire being approximately half full. The Dijon clones give the wine nice floral notes, while Abel and Pommard provide structure.

Vinification

Once the clones entered the required flavour profile, they were machine harvested with a destemming harvester in April in the early hours of the morning and transported to the winery. At the winery, the fruit was pumped straight to the tank, without crushing, in order to leave some whole berries. After a five-day cold soak, the must was warmed to 20°C and fermentation commenced on its own yeast. The ferment was hand plunged twice daily until dry when it was pressed off. The wine then underwent full malolactic fermentation in tank. After eight months of ageing, the wine was stabilised and coarse filtered.



Tasting Notes

Colour: Bright crimson.

Aroma: Big, ripe black cherry with hints of mushroom and beef Bovril peeking out behind rich fruit.

Palate: Fleshy black plum, with layers of cherry and sweet berries that play on the palate and dance with hints of violet and savoury notes.

Food Match: Dry tannins and hints of cigar make this a versatile wine to pair with turkey, salmon, lamb and beef.

Cellar: Up to 10 years.

Sustainable Status: Sustainably grown - SWNZ accredited.
Vegan Friendly

Analysis

Alcohol	13.5%
pH	3.40
TA	6.6 g/l
Residual sugar	Dry

Winemaker: Kim Crawford

Tasted: February 2020