



CLASSIC MARLBOROUGH

PINOT NOIR 2020

THE OTUWHERO RIVER GIVES OUR WINE ITS NAME

Our wild, sea swept Otuwhero Estate is set at the edge of the Southern Ocean - where the ancient Otuwhero River runs through the lower Awatere Valley in Marlborough New Zealand.

ABOUT THE SEASON

Vintage 2020 was a harvest like no other in Marlborough. Having to go into full lockdown for Covid 19, just before the grapes were ready, challenged all the systems of the OTU Estate vineyard and winery team. Thankfully, a great season and considered teamwork across the whole of Marlborough, led to some outstanding fruit across the varietal range.

A good rainfall of 100mm through the 16 to the 20th of December set up the vine and soil moisture conditions for the rest of the season. A very dry period from December the 21st through to April 21, allowed the grapes to ripen fully. Rainfall of only 43mm, compared to the long-term average of 185mm was the lowest on recent records, again assisting full flavoured, perfect fruit.

WINEMAKERS COMMENTS

Opulent, fragrant and full-bodied Marlborough Pinot Noir at its finest. Two clones of Pinot Noir, Able and 777 from the Upper Wairau subregion were harvested in optimum condition during late March, fermented in open top tanks and hand plunged for a twenty-day fermentation and on skin maceration.

AROMAS

The wine displays dark cherry, black plum aromas with light cedar, smoky oak notes. A rich, concentrated palate follows, with fine tannins that will develop further over time.

Technical Specifications

Alc	13.5%
T/Acid	5.2g/L
pHl	3.52
Res Sugar	<1.0g/L
Region	Marlborough, New Zealand
Winemaker	Jeff Clarke
Cellaring	This wine will age beautifully over 4-5 years

