

NOIR 2022
Bendigo, Central Otago
202 cases (4.5L)
Grown on a high elevation Bendigo site, field blend of clones 115, 5 and Abel. Favourable growing season, extended hang time. Hot & dry growing season yielding high quality concentrated fruit.
Handpicked fruit, 100% whole bunch, wild fermentation in stainless steel with delicate maceration using pour overs. Very light foot-tread prior to pressing, aged in 3 year old French oak, unfined, lightly filtered.
Alchol 13.0%, TA 8.25 g/L pH 3.75
31st March 2022
8 th March 2023

TASTING NOTES

The second edition of Coal Pit Bendigo Pinot Noir – an exciting project beyond our home sub-region of Gibbston and a chance to evolve and expand horizons. The winemaking philosophy for Bendigo was heavily influenced by our winemaker's time spent at Domaine Sylvain Pataille in Marsannay-la-Côte, AOC Côte de Nuits - arguably Marsannay's best producer and an incredibly innovative and dynamic figure in Burgundy.

Lifted aromatics of bramble fruit and oriental florals with a hint of dusty cocoa pay homage to Bendigo's sub regionality, with a hightone of warming kirsch influenced by the whole bunch practice. An opulent palate rich with peonies, wild red berries and Christmas cake spice with some savoury undertones flows freely, and a delicate quality to the layered tannin structure is apparent. The palate is both focused and textural, resulting from careful cap management and a closely monitored post maceration period. Coal Pit Bendigo 2022 is unfined and only lightly filtered, as we continue to explore the possibilities of our beautiful Central Otago region, from a very favourable vintage.

The striking black Bendigo label is an iteration of the iconic Chris Heaphy painting which hangs in the Coal Pit winery. A multi-dimensional wine, with complexity evolving in the glass. The dark horse in our stable.

ROSIE'S MATCH

Wild Arrowtown mushrooms, seared with a balsamic reduction

