

COAL PIT | THE BEAR PINOT NOIR | 2021

REGION	Gibbston, Central Otago
VOLUME	Approximately 840 Bottles & 100 Magnums
VINEYARD	100% Pinot Noir grapes, hand harvested, clones; 115, 10/5, 777
GROWING SEASON	An exceptional Autumn ripening period, good yields of high quality, concentrated fruit
TREATMENT	20% whole bunch, 4-6 days cold soak, 10 months in 50% new French oak
TECHNICAL	Alcohol 13.0% TA 7.0 g/L pH 3.8 RS <1g/L (Dry). Vegan friendly.
HARVEST DATES	17 April 2021
BOTTLING DATE	4 March 2022, bottle aged for 36 months prior to release in July, 2025
PACKAGING	Diam cork with wax seal, 6 bottle layflat case

TASTING NOTES

The Bear is a powerful and elegant expression of Coal Pit Pinot Noir. It showcases the depth, structure, and ageability for which our Gibbston site is renowned. Only made in exceptional years from a small selection of our finest barrels, this is a testament to the vitality and complexity that this high elevation terroir can deliver.

The Bear unfurls thoughtfully with aromatic notes of dark glazed cherry and crème de cassis, and hints of exotic spices - star anise, cinnamon, and clove. Complex layers of wild bramble berry, wild thyme, and delicate dried earthy herbs weave through the nose. Subtle hints of baking spice further enhance the bouquet, adding layers of warmth and depth. On the palate, the wine is anchored by a fine-boned tannin structure that extends the length of the palate.

The interplay between brambled red fruits (raspberries, blackberries, cherries) and earth is the signature sophistication of our Heritage range, balancing the brightness of the terroir with depth of fruit flavour. The herbal edge grounds the wine with a layer of rustic charm.

Three years of careful bottle age refines the texture and underlying density and promises beautiful evolution through time. The Bear is an iconic wine and sure to reward those who cellar it for many years to come.

ROSIE'S MATCH

Lamb racks braised with shallots, garlic butter and wild thyme



