

**BANNOCKBURN | PINOT NOIR | 2024**

<b>REGION</b>	Bannockburn, Central Otago
<b>VINEYARD</b>	Grown on young, glacial formed alluvial soils that are sandy and well-draining. Favourable growing season, extended hang time. Clone 10/5. Organically farmed.
<b>TREATMENT</b>	Handpicked fruit, 100% destemmed, wild fermentation in stainless steel with delicate maceration using foot stomping and pour overs. Aged for 11 months in 25% new French oak, unfined & unfiltered.
<b>TECHNICAL</b>	Alcohol 13.5%,   TA 8.25 g/L   pH 3.75
<b>HARVEST DATE</b>	11 <sup>th</sup> April 2024
<b>BOTTLING DATE</b>	20 <sup>th</sup> February 2025

**TASTING NOTES**

The Central Otago growing season was warm and dry, with settled conditions into late Autumn. This is the first release of the Coal Pit Bannockburn Pinot Noir – an exciting project to further extend the sub-regional series beyond our home vineyard of Gibbston, and a lovely juxtaposition with the stable mate Bendigo Pinot Noir.

These wines are both crafted entirely from estate-grown fruit purchased from neighbouring organic growers, friends who steward their land with the same care, curiosity, and high standards we hold at Coal Pit.

The wine opens with dried rose petals and peonies and delicate black tea. As the wine unfurls in the glass, the layered pungent florals expand and intertwine with wild herbs. The palate follows with vibrant flavours of mulberry, rhubarb, and wild red fruits, supported by subtle notes of forest floor and faint star anise spice.

The tannin profile is refined and precise, showing silky layering that reflects the natural finesse of Bannockburn's sandy soils. These fine, filament-like tannins provide structure without weight, guiding the wine forward with intention and clarity. Bright acidity carries the palate to a long, persistent finish, where quiet concentration, understated power, and delicate detail continue to build. What emerges is a wine of refinement, depth, and resonance.

A Pinot Noir that captures both the purity of the site and the nuance of the season.

**ROSIE'S MATCH**

Char-grilled salmon with beetroot and walnut sauce

