

COAL PIT

CENTRAL OTAGO

COAL PIT | TIWHA PINOT NOIR | 2023

REGION	Gibbston, Central Otago
VINEYARD	100% Pinot Noir grapes, hand harvested, clones; 115, 10/5, 777, 5
GROWING SEASON	A cool and settled growing season; long and slow ripening period with high-quality fruit
TREATMENT	20% whole bunch, 100% wild fermentation, aged for 10 months in 30% new French oak
TECHNICAL	Alcohol 13.0% TA 6.54 g/L pH 3.64 RS <1g/L (Dry)
HARVEST DATES	28 March 2023 - 15 April 2023
BOTTLING DATE	8 March 2024, bottle aged for 2 years prior to release
PACKAGING	Branded screwcap, 6 bottle cases with 100 Magnums

TASTING NOTES

Elegant and restrained, the foundation Tiwha reveals a complex aromatic profile of shaded woodland, forest floor, and star anise, lifted by dried rose petal and savoury notes of bay leaf, black olive, and toasted cinnamon spice. Finely grained tannins give quiet structure, shaped by subtle oak and carrying a taut, bramble-edged palate. Flavours of black plum skin and sour cherry are threaded with stony minerality, drawing the wine through to a long, resonant finish. With air, the wine gains breadth and nuance, rewarding time in the glass.

Typically some secondary character profiles will evolve after 3-4 years, while retaining fruit vibrancy. With careful cellaring, flavours will age gracefully into more tertiary and complex characters, around 8-10 years old.

Enjoy with a wide range of food, however this wine matches exceptionally well with game, mushroom and truffle dishes. A broad array of spices can be successfully paired to the wine's flavours – get creative and best of all, enjoy with good company.

The iconic label is the work of Chris Heaphy, famed New Zealand artist and creator of all the Coal Pit labels.

ROSIE'S MATCH

Duck bao with black vinegar and plum sauce.

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