



KIMURA

CELLARS

MARLBOROUGH 2024 PINOT NOIR

Vineyard

The vineyard is located in the Awatere Valley, one of the cooler areas of Marlborough, offering a long growing season. The soils are predominantly loam, with some silt and sand.

Winemaking

All grapes are hand-harvested. They are gently destemmed and chilled for seven days prior to fermentation. The wine is matured in French oak barrels (approximately 15% new oak) for 11 months.

Tasting note

The wine shows aromas of ripe plum and black cherry, harmoniously layered with hints of forest floor, subtle spicy oak, and violet. It is expressive and elegant on the palate, displaying richness and generosity. Complex flavours are beautifully balanced by fine, silky tannins and concentrated fruit characters.

Technical data

Alcohol: 13.5% | TA: 5.2g per L | Residual sugar: nil (dry)

WINE OF NEW ZEALAND

www.kimuracellars.com