



PEAR TREE

PINOT NOIR 2022 MARLBOROUGH • NEW ZEALAND

Grapes: 100% Pinot Noir

Analysis: Alcohol: 13.0%
pH: 3.53
TA: 5.88 g/L
RS: 0.2 g/L

Vegan: Yes

Vegetarian: Yes

Dairy: No

Allergens: Sulphites

Sustainable Vineyard: Yes

Nose: Brooding dark fruit, wild berries, autumnal, brambles, forest floor, nutmeg, cinnamon.

Palate: Dried herb, touch of black pepper, graphite, chewy texture balanced by long, very fine grain slightly dusty tannin.

Vinification: With a warm spring and December our vineyards started with high berry numbers and bunch weight. Then it got more tricky with multiple rain events between Christmas and late February. March was dry, and allowed a relaxed ripening period ready for harvest. Overall the crops were back to average yields after the 2 lean seasons prior. The fruit came in clean, and with very good colour, fruit intensity, texture and mouthfeel.

We machine harvested using gentle selective harvest technology which destems in the vineyard while retaining most of the fruit as whole berries.

Wine Makers Notes: Using open top fermenters ranging in size from 4T to 11T capacity, the fruit is held in tank at about 10°C for up to 5 days to extract colour and flavour. Then the ferment is warmed and maintained between 30° and 33°C taking around 4 days with the cap of skins managed with pulses of air and plunging.



Phone: 0411 266 911 • simon@peartreewines.com

www.peartreewines.com

After fermentation, the wine was drained off skins and held in tank for up to 48 hours before racking to barrel with the individual parcels kept separate. The wine is matured in oak barriques for 8 months during which time it undergoes full malolactic fermentation.

Winemaking Philosophy: all our vineyards are certified sustainable, with viticulturists bent on an organic and natural approach where possible. Dovetailing that nicely are our winemakers' low intervention approach to their crafting of the grapes.