

OTU

LIMITED RELEASE

PINOT NOIR MARLBOROUGH 2021

A collection of OTU's finest, available only in limited quantities, in selected vintages.

Every so often our Chief Winemaker sees something standout, an outstanding vintage, an exceptional block of vines, expressive minerality, exquisite intensity of fruit – and chooses to capture its finesse. Small parcels, hand selected blocks, often hand harvested & always hand crafted.

Viticulture

Picked in the cool of the morning, left to hang late in the harvest for extended ripening and optimal intensity. Perfect fruit, all carefully harvested.

Winemaking

Malolactic fermentation started in tank and finished in barrel. Oak regime consists of 12 months French Oak.

Aromas

Fragrant red berry aromas and hints of spice, strawberry, raspberry.

Technical Specifications

Harvest Dates	Early April
Alc	13.5%
T/Acid	5.8g/L
pH	4.01
Res Sugar	0.5g/L
Region	Marlborough, New Zealand
Winemaker	Jeff Clarke
Cellaring	Drinking well now and until the next 4-5 years

Palate

An opulent, full bodied Marlborough Pinot Noir. A significant portion of clone 777 harvested from OTU Estate Dysart 5 block in the Awatere, with small portion sourced from a low yielding single vineyard in the upper Wairau. Fragrant red berry aromas and hints of spice extend to an opulent palate of ripe cherry, chocolate and dark plum. Beautifully structured and rich concentration from French Oak maturation. Produced only in selected vintages.

