



Reviews & Accolades

PINOT NOIR 2015

SYDNEY INTERNATIONAL WINE COMPETITION 2018

November 2017

Blue-Gold Medal

Ripe berry, rose petal aromas. Juicy palate with good berry fruit and good firm tannin finish. - Kym Milne, MW

Medium appearance. Quite pronounced, wild berry fruit, rhubarb, beet, thyme, earth. Dense, taut, with fresh acidity, rich, chewy tannins. Pretty serious Pinot considering its youth, with a long finish. Food accentuates the oak. - Matthew Dellar, MW

CUISINE MAGAZINE

Issue 188, April 2018

5 Stars, Top 10 & Best Buy

This is a bold, retro style built around a lush heart of ripe fruit. Red and dark fruit flavours cavort across the palate, against a soft, fleshy texture. It has plenty of concentration and will win hearts for its ready charm and sheer drinkability – not to mention its competitive price. Have it with a spicy Sichuan beef dish.

ROYAL EASTER SHOW WINE AWARDS

February 2018

Silver Medal

AIR NEW ZEALAND WINE AWARDS

October 2017

Silver Medal

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Silver Medal

WINEORBIT.CO.NZ

Sam Kim, October 2017

4.5 Stars & 90 Points

Beautifully fruited and elegantly expressed, the bouquet shows red plum, spiced cherry, floral, clove and almond characters. The palate is attractively expressed and gently weighted, displaying vibrant fruit flavours with subtle savoury notes, backed by polished tannins. The wine offers immediate appeal with its juicy flavours and subtle savoury nuances. At its best: now to 2020.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, October 2017

4 Stars & 17.5+ / 20 Points

Light ruby-red colour with some depth and light purple hues. The nose is finely concentrated with aromas of dark cherry and raspberry fruit along with subtle notes of dark herbs, spices and nutty oak. Medium-full bodied, the palate is moderately concentrated with sweet flavours of dark cherry and raspberry fruit, unfolding spice elements and nutty oak. The flavours grow in richness to add breadth to the mouthfeel, and the fruit is supported by fine-grained tannin extraction and structure. The wine carries to an elegantly concentrated, lingering finish. This is a moderately concentrated, fine-grained Pinot Noir with dark cherry and raspberry fruit and spicy and nutty oak detail. Match with poultry and pork over the next 5 years. Fruit from the Omaka and Waihopi Valleys, fermented with 15% whole bunches, to 13.5% alc., the wine spending up to 25 days on skins and aged 10 months in 20% new French oak.

PETER SAUNDERS

Peter Saunders, September 2017

4 Stars

Opened well, gutsy yet well balanced and with a smooth, appealing texture. Still shows some youth after 30 months as flavours settle. Ready for the Christmas roast in 2017 – and the same in 2018.

MARLBOROUGH WINE SHOW

October 2016

Silver Medal

AIR NEW ZEALAND WINE AWARDS

October 2016

Silver Medal