



2022 Paper Road Pinot Noir

Region: Gladstone, Wairarapa, New Zealand



Tasting notes: This is about the purity of Pinot Noir with spicy savory and bright, juicy red florals and fruits. It is medium bodied with soft velvety tannins, a mix of tart and sweet cherry fruit with a chocolate touch to the lightly oaked finish and a spicy zestiness to the lingering aftertaste.

Vintage Conditions: The growing season for the 2022 vintage saw an early budburst with high growing degree days resulting in the earliest harvest ever. 2022 provided some challenging growing conditions but good vineyard and canopy management produced clean ripe fruit harvest time. Great flavours colour and balance across the varieties.

Viticulture: Diurnal temperature fluctuations, low rainfall, low humidity, and fantastic deep free draining soils combine to create an exceptional environment for Pinot Noir. Harvested from 3 vineyards allows selection of the best batches to consistently produce pure Pinot Noir.

Winemaking: Temperature controlled fermentation using a mixture of natural and inoculated yeasts combined with hand plunging to optimize the fruit and tannin balance. Following extended post-ferment maceration on skins the wine was drained and pressed to barrel. Rigorous barrel selection and blending is followed by minimal fining and filtration prior to bottling.

Oak Handling: 85% French oak aged for 8 months with a mixture of selected cooperages of which 15% of the barrels are new.

Analysis:

Alcohol: 13.8%

Total acid: 5.1g/l

pH: 3.58

Residual sugar: Dry

History: Established in 1996, proudly family owned and managed, Borthwick Vineyard produces wines that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils, a cool climate, sustainable practices and minimal intervention in the vineyard and winery, mean our wines display distinctive single vineyard characteristics.