LEEFIELD STATION PINOT NOIR 2021

Waihopai Valley, Marlborough





TASTING NOTES: Opening with complex aromas of black cherries and wild mushrooms laced with a trace of gunpowder. The palate is opulent and layered, supported by chalky tannins and juicy acidity, intertwined with generous fruit sweetness and nuances of spicy French oak to elongate the finish.

VITICULTURE: The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts. Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest. Despite smaller yield we captured fruit flavors at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

VINIFICATION: Lovingly hand-picked fruit was predominately de-stemmed without crushing into small open-top fermentation tanks. Some whole clusters were included in select batches to add complexity and length to the final assemblage. The grapes were cold soaked for 5-7 days before a rapid, warm fermentation. The ferments were hand-plunged 3 to 4 times each day to keep the skins in intimate contact with the fermenting juice. They were then left to macerate for an additional week post-ferment to ensure optimum flavor development and integrated tannin extraction. The young wines were drained and pressed before being aged in French oak puncheons for 9 months, during which time they underwent full malolactic fermentation. This wine was blended and filtered in late summer before bottling. Vegan Certified.

STORY: Situated in the Waihopai Valley of Marlborough, New Zealand, Leefield Station is a magical place where the drive, tenacity and vision of its owners, past and present have created a remarkable working farm.

Owned by the Marris family, Leefield Station is also home to an evolving vineyard, which harmoniously respects the land and its origins – bringing together the toil of generations and continuing the true legacy now into the future.

PRODUCER: Marisco Vineyards ALCOHOL: 14%

REGION: Waihopai Valley, Marlborough, New Zealand TOTAL ACIDITY: 5.3 G/L

GRAPE(S): 100% Pinot Noir RESIDUAL SUGAR: 0.3 G/L

pH: 3.7

