

NEW ZEALAND PINOT NOIR



Intense, expressive, fruit-driven and the grape native to Burgundy and notoriously fickle, the Pinot Noir grape has found a home away from home in New Zealand.

New Zealand winemakers tease an array of distinctive regional and terroir-driven Pinot Noir styles from the land.

Pinot Noir is predominantly grown in the cooler southerly regions such as the Wairarapa, Marlborough, Nelson, Canterbury & Waipara, and Central Otago.

The huge diversity in climates and soils enables a wide range of styles from these main Pinot Noir producing regions. However, common to all is structure and elegance overlaid by power and fruit-driven intensity.

Since the 1990s, plantings have expanded throughout all regions in the South Island and select sites in the North Island.

Old World structure and elegance overlaying New World power and fruit-driven intensity.

New Zealand Pinot Noir has seen impressive growth in export sales in the last five years, with 1.5 million cases exported in the 12 months to June year-end 2018. It is now second only to Sauvignon Blanc in production volume.

The supple richness of New Zealand Pinot Noir complements a range of savoury dishes. Try it alongside game birds such as quail, turkey, and duck; with a fillet of New Zealand salmon; or equally with pork, veal, lamb or venison.

Climate is a major factor in defining regional styles.

Regional plantings of Pinot Noir in New Zealand:

Hawke's Bay - Varietal aromatics of cherry, berry fruits, plum, florals and spice, through to more savoury and earthy examples, all with beautifully soft and supple tannins and great richness of flavour.

Wairarapa - Darker fruit aromas, often with a savoury component. Rich, full, sweet fruit on the entry with flavours in the dark plum and chocolate spectrum. The structure of the wine is based around long, fine tannins.



Nelson - Fragrant, complex, earthy and savoury textured wines with rich, spicy, cherry and plum flavours. These wines are concentrated, balanced and supple with fine lingering tannin.

Marlborough - Red fruit spectrum aromatically and bright raspberry, cherry and plums on the palate. Wines typically have freshness from subtle acidity that is complemented by their linear structure and even tannin backbone. The Southern Valleys tend to produce fuller-bodied wines.

Canterbury & Waipara Valley - Red and dark berry fruit with spicy notes. Firm structure and acidity. Savoury earthy characteristics.



Central Otago - Gibbston Valley district has sweet, soft, upfront fruitiness with flavours of raspberry, strawberries and fresh herbs and spicy notes. The warmer Bannockburn and Lowburn areas produce fuller, more tannic wines with cherries and dark fruit. Undertones of

dried thyme are most prevalent in Pinots from Alexandra.

Food Matching - The supple richness of New Zealand Pinot Noir complements a range of savoury dishes. Try it alongside game birds such as quail, turkey, and duck; with a fillet of New Zealand salmon; or equally with pork, veal, lamb or venison. Pinot Noir wine should be served at a temperature of 15° C.

