



THE
HUNTING
LODGE

2020 Seasonal Collection

Organic Marlborough Pinot Noir

A wolf in Burgundian cloak. From a single vineyard site on the hills of the Southern Valleys, this is Marlborough Pinot Noir at its best - vibrant, complex and serious.

Underneath the varietal Pinot charm, lies a brooding side wine with a dark, seductive richness. The perfect balance of dark cherries and red plums with mocha highlights, wild mushrooms and thyme. Fragrance, fruit sweetness and purity with firm yet silky tannins.

Organically grown with biodynamic principles and genuine passion. Every now and then the stars align and the combined attributes of terroir create a perfectly balanced Pinot Noir with all the sophistication and complexity that make it the most talked about grape variety.

RRP: \$29



Seductive > sumptuous > flamboyant > majestic > artful > sophisticated



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Technical Notes

Bottling Date	19/02/2021
pH	3.52
TA g/L	6.1
Residual Sugar g/L	< 2
Sub-Region	A single Vineyard site in the Southern Valleys (Waihopai), Marlborough. Organically grown.
Harvest Method	Hand-picked.
Processing	Destemmed (no sulphur additions) and 60% whole berries kept intact for primary fruit expression.
Fermentation	Cold soaked for several days, followed by spontaneous fermentation, then co-inoculated and fermented with cap aeration 3 times per day for gentle extraction of colour and tannin.
Maturation	9 months in French oak barriques (25% New).
Awards & Accolades	92 points Cameron Douglas.



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