

Red Hut Pinot Noir

2024



<b>REGION</b>	<b>VINEYARD CLONES</b>
Central Otago	667/777/MV6/114/115 from a single vineyard
<b>SUB-DISTRICT</b>	<b>ABV</b>
Lowburn	13.8%

VINTAGE CONDITIONS

The 2024 growing season in Lowburn was notable for its combination of dry warmth, early fruit set, and prolonged ripening, culminating in beautifully expressive Pinot Noir.

Spring saw a strong flowering and fruit set under increasingly dry El Niño like conditions, with yields at or above average as the vines thrived in Lowburn’s sun filled terraces. An essentially rain free summer followed, punctuated only by a welcome 20mm or so of rain in late February, which helped ease water stress and support steady, measured ripening.

Cool autumn nights then slowed the maturation process, allowing grapes to hang longer, concentrate flavour, and retain acidity, depth, elegance, and clarity. The result in Lowburn in 2024 was Pinot Noir displaying ripe cherry and bramble fruit, fine tannins, and distinctive mineral texture. A truly outstanding vintage for the sub region.

WINEMAKING

Fruit from a single vineyard in Central Otago’s Lowburn sub-region was hand-harvested and destemmed without crushing, then transferred to a small 1.5-tonne open-top fermenter with 20% whole bunch inclusion. The must underwent a five-day cold soak before being gently warmed to initiate a natural fermentation.

Fermentation was managed with twice-daily hand plunging over 15 days, followed by a further five-day post-ferment soak to enhance colour and structure. The wine was then pressed to French oak barriques, 25% of which were new, with the remainder being second, third, and fourth-fill barrels.

Maturation took place over 12 months in barrel, and the wine was bottled unfiltered to preserve its character and integrity.

TASTING NOTE

The nose opens with lifted aromas of wild cherry, redcurrant and dried thyme, underpinned by hints of rose petal and subtle oak spice. On the palate, fine-grained tannins frame a core of vibrant red fruit, complemented by savoury undertones and a touch of earthiness from the whole bunch inclusion. A cold soak and extended post-ferment maceration have contributed depth of colour and a silky, layered texture, while 12 months in French oak lends structure and finesse. Bottled unfiltered, this wine is pure, expressive and built to evolve gracefully over time. ■