Goose Bay Pinot Noir 2025

~ Limited Release ~

This beautiful wine is crafted from a mixture of Burgundy and Dijon clones grown across the Moutere Hills and the alluvial plains of Nelson. Always aiming for a touch more ripeness for a richer Pinot Noir with darker red berry fruits.

Vintage Conditions	The 2025 vintage in Nelson delivered exceptional grape growing conditions with high sunshine hours and a long dry spell through ripening. The cooler nights and warmer Autumn days ensuring lovely acid retention and beautiful fruit flavours as well as a slow ripening for phenolic ripeness. The resulting wine highlights a superb aromatic Varietal profile and remarkably fine-grained tannins.
Harvest Date	Late April 2025
Vinification	The grapes were harvested in the cool of the morning, crushed and transferred into small one-ton Fermenters. After a short period of Cold soaking the must was allowed to warm slowly with the onset of a natural indigenous wild ferment. Post-ferment extended soaking followed fermentation for two weeks to obtain further textural qualities and colour extraction from the skins.
Bottling Date	November 2025
Alcohol	13.5%
pH	3.65
Acid	5.7 g/l
Residual Sugar	Dry
Colour	Vibrant, bright deep ruby red with clear brilliance.
Bouquet	Exceptionally fragrant and fresh; bursting with aromas of ripe raspberry, red cherry, and with a savoury edge makes up the aroma profile, followed by subtle baking spice and elegant French oak.
Palate	Supple, juicy, and beautifully structured. It showcases fruit-forward layers of wild ripe strawberries, dark cherry, and riper berry fruits. A vibrant, driving backbone of natural acidity gives the wine great upfront energy which balances the mid-palate weight, leading into a soft, velvety finish with a long pleasing finish.
Packaging	12 x 750ml with premium screw cap closure.
Certifications	Mevushal, Kosher for Passover, and Vegan.