



THE
HUNTING
LODGE

Seasonal Collection
2020 Central Otago
Pinot Noir

The quintessence of Central Otago Pinot Noir – powerful and seductive. This wine is a blend from two of the warmer sub-regions in Otago, each one contributing unique characteristics to the final blend.

The hot, North-facing slopes of Bendigo bring warmth, ripe fruits and structure. Bannockburn contributes aromatics, richness and density to the mid-palate. From hand-reared vines, the semi-continental climate and free-draining silt and gravel soils produce vivid and concentrated Pinot Noir.

You will be greeted with black cherry, red plum, vanilla bean and wild thyme on the nose. Ripe boysenberry and cream flavours adorn a rich and rounded mid-palate that finishes with subtle notes of cocoa and cloves. The use of some whole bunch fermentation adds backbone and a subtle dried herb complexity. Toasted oak contributes savouriness and while the tannins assert their presence, they are also warm and inviting.

A complex fruit bomb with a serious demeanour and broad but svelte structure. A wine that truly screams more!

RRP \$39



Enticing, Audacious, Prominent, Stimulating, Chic, Sultry



Seasonal Collection
2020 Central Otago
Pinot Noir

Technical Notes

Bottling Date	22/07/2021
pH	3.5
TA g/L	6.1
Residual Sugar g/L	<2
Sub-Region	A blend from Bendigo and Bannockburn Sub-regions
Harvest Method	Hand-picked
Processing	Destemmed (no sulphur additions) with approximately 20% Whole Bunches for structure and complexity
Fermentation	Cold soaked with the protection of a non-Saccharomyces yeast, then co-inoculated and fermented with cap turnover 3 x times per day for gentle extraction of colour and tannin
Maturation	10 months in French oak barriques (30% New)



Enticing, Audacious, Prominent, Stimulating, Chic, Sultry