

STARBOROUGH

MARLBOROUGH - NEW ZEALAND



'FAMILY ESTATE' PINOT NOIR MARLBOROUGH 2024

TASTING NOTE

An elegant wine delivering a perfumed bouquet of red cherry and dark plum with subtle spicy and dried herb notes. The succulent palate has rich sweet flavours of bright red cherry and berry fruit interwoven with spice and red liquorice. The fine tannin structure and balanced acidity flow to a silky smooth finish.

TASTE	VALLEY	VINEYARD	SOIL	%
	Awatere	Starborough Terrace	Seddon Silt Loam	100
TASTE	AROMA	Red cherry, dark plum, savoury oak, red floral		
	PALATE	Bright red berries, spice, liquorice with a silky smooth finish		

VITICULTURE

Targeted shoot and bunch thinning was performed to produce low yielding intensely concentrated fruit.

Additional fruit thinning was done on colour development post veraison to further enhance bunch uniformity.

The low yielding vines of clone 115 Abel were carefully monitored during ripening and hand-picked at peak maturity and flavour development.

WINEMAKING

The whole clusters were gently de-stemmed before undergoing fermentation by naturally occurring 'wild' vineyard yeast.

The resulting wine was aged in both new 20% and seasoned French barrels for 11 months with intermittent stirring of the malolactic lees for increased palate weight and mouth feel.

The wine was bottled in February with an alcohol of 13.6%, pH 3.56 and acidity of 5.7 g/l.

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