



Life.Land.Legacy.



2020 Te Kano Fume Blanc de Noir

A complex, weighty and textural wine made entirely from Pinot Noir. Barrel fermented characters of flint, toasted hazelnut and creme brulee combine with red apple, white peach and citrus in this unique take on Blanc de Noir.

Driven by a bright line of acidity and fine phenolic texture, this wine delivers a totally unique Pinot Noir experience and will reward careful cellaring.

Vintage

The 2020 season started cool and dry, with warmer Summer temperatures leading into a long, warm Autumn. The season delivered lower yields of small berries, with excellent ripeness and flavour concentration.

Vineyard

The Jerome vineyard forms the core of this wine, and it is defined by the devigourating influence of Jerome's sandy soils. Small, intensely flavoured bunches ripen evenly on the North facing slopes, while the fine mineral acidity lends structure and finesse.

Varietal

100% Pinot Noir, clone Abel.

Winemaking

Hand picked Pinot Noir grapes were delicately whole bunch pressed directly to barrel. Fermentation with indigenous yeasts ensued, followed by partial malolactic fermentation and 9 months in French oak barriques. Weekly lees stirring delivered mid palate weight and complexity, resulting in a mineral and balanced wine with freshness, vibrancy and composure.

Cellaring.....Drink now to 8+ years

Serving.....Serve at 10 -11°C

Technical Data

pH3.28

TA.....7.8

Residual Sugar.....0 g/l

Brix.....24

Alcohol.....14% v/v