

2021 Te Kano Rose

The Life Series captures the essence of Te Kano's Estate vineyards, using parcels of fruit from across our subregions to give a snapshot of the season and our unique expression of Central Otago.

This fresh, mineral wine is made entirely from Pinot Noir. Hand picked fruit and minimal skin contact ensures a brilliantly pale and clear wine with intense aromas of raspberry sherbet, pears and spice. The palate shows fresh red berries, stonefruit and defined minerality.

Vintage

The 2021 season started with warm and wet weather, leading to rapid early season growth and excellent vine health. Windy weather over flowering and a warm late Summer period resulted in lower yields of perfectly ripe fruit, with excellent flavour concentration.

Vineyards

The Northburn vineyard forms the backbone of this unique wine, with bright fresh acids and delicate flavours and aromas. The highly reflective Schist soils allow for even ripening and lend a distinctly mineral character balanced by ripe fruit generosity.

Varietal

100% Pinot Noir, mixed clones.

Winemaking

Hand picked grapes were delicately whole bunch pressed using a long and gentle pressure to ensure the minimum of colour was extracted from the skins. A very cool and long fermentation in stainless steel was used to preserve the delicate aromatics and elegant structure typical of this wine, while a period of time on light lees built mid palate texture and depth.

Cellaring	Drink	now	to 2025
Servina	Serve	at 8-	-10°C

Technical Data

pH	3.4
TA	6.2
Residual Sugar	3.7
Brix	22.5 - 24
Alcohol	13.5% v/v



2021 Te Kano Blanc de Noir

The Life Series captures the essence of Te Kano's Estate vineyards, using parcels of fruit from across our subregions to give a snapshot of the season and our unique expression of Central Otago.

This fresh, mineral wine is made entirely from Pinot Noir. Hand picked fruit and minimal skin contact ensures a brilliantly pale and clear wine with intense aromas of nectarine, pears and spice. The palate shows fresh stonefruit and defined minerality.

Vintage

The 2021 season started with warm and wet weather, leading to rapid early season growth and excellent vine health. Windy weather over flowering and a warm late Summer period resulted in lower yields of perfectly ripe fruit, with excellent flavour concentration.

Vineyards

The Eliza vineyard forms the backbone of this unique wine, with bright fresh acids and delicate flavours and aromas. The heavy clay and alluvial gravels of this block lend themselves to bigger bunches and berries, yielding juice with just the faintest touch of pink, and ultimately a brilliant, pale wine.



Varietal

100% Pinot Noir, Clones 115, Abel and 5.

Winemaking

Hand picked grapes were delicately whole bunch pressed using a long and gentle pressure to ensure the minimum of colour was extracted from the skins. A very cool and long fermentation in stainless steel was used to preserve the delicate aromatics and elegant structure typical of this wine, while a period of time on light lees built mid palate texture and depth.

Cellaring	Drink	now 1	to 2025	į,
Serving	Serve	at 8-1	l0°C	

Technical Data

рН	3.5
TA	5.8
Residual Sugar	2.5
Brix	23 - 24.2
Alcohol	14% v/v



2018 Te Kano Pinot Noir

A supple and complex Pinot Noir with aromas of mocha and bright berry fruits. Generous ripe plum, red berry and cherry flavours, combined with dark savoury notes of dried herb and spice, create a wine that is both expressive and elegant.

Vintage

Spring and Summer were extremely hot and dry. A late season period of cool weather slowed ripening, allowing additional time for flavour development in the weeks before harvest.

Vineyards

Fruit from the Jerome and Eliza vineyards have both contributed to this wine, each lending their unique character to the final blend. Jerome's dark brooding tannins provide mid palate structure, while the supple plush characters typical of Eliza bring elegance and depth.

Varietal

100% Pinot Noir clones including Abel, 115, 667, 943, 6 and 777.

Winemaking

Hand picked Pinot Noir grapes were destemmed in spearate batches, with a 15% wholebunch component used to add complexity and structure. Fermentation with indigenous yeast was following by 12 months of maturation in new and older French oak barriques.

Cellaring	Drink now or cellar to 203	0
Serving	.Serve at 16°C	

Technical Data

pH	3.64
TA	.5.35
Residual Sugar	nil
Brix	.21 – 25
Alcohol	.14.0% v/v