

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5096



TWRWINES.CO.NZ

TE WHARE RĀ 2021 CLAYVIN PINOT NOIR

SINGLE VINEYARD 5096

This is our fourth release of a Pinot Noir from the esteemed Clayvin vineyard (2016, 2017, 2019), and we have labelled it under our SV5096 designation which recognises its organic certification and its special status as one of our SV wines. We feel very privileged to be allowed to have some fruit from this very special part of Marlborough's history. The Clayvin vineyard was first established in 1991 and was the first significant hillside vineyard in Marlborough. It is now under the careful custodianship of the Giesen family and is fully certified organic with BioGro NZ. This SV5096 release will sit alongside our SV5182 wines from our home block to showcase what we can do with Pinot Noir from these two very special Pinot sites. We feel that this release exemplifies the best expression of the Clayvin site and the stellar quality of Pinot Noir from great sites Marlborough in 2021.

Winemaking: All fruit for this wine was hand-picked, hand-sorted, then destemmed and individually berry sorted to ensure that only pristine, perfect Pinot berries make it into the fermenters. Gently transferred to small one tonne open fermenters, hand plunged twice daily. Cold soak for 6 days, 5-7 day ferment, 7 to 10 days post ferment maceration. Small percentage whole bunch. Pressed off on taste then filled to oak after 24hrs. In oak for 11 months – all French oak barriques, various different coopers, 40% new, balance in older oak.

Wine: This Pinot Noir exhibits a gorgeous fragrance of ripe raspberry and red floral notes, with layers of brooding fruit and darker tones revealed underneath. The fine grained, supple, silky tannins combine with vibrant flavours of omega plum and ripe berries with fantastic mid palate density. The palate carries onto more savoury and complex flavours and finishes with great line and length, supple tannin and well-integrated oak. Bottled un-fined.

Vintage: Over the spring of 2020 Marlborough experienced cold and wet conditions over flowering which led to some reduced crops across the region with early flowering varieties like Pinot Noir affected. The summer that followed was warm, dry and very even with no big heat spikes - which is ideal for Pinot Noir. The clay dominant soils at Clayvin meant that the vines were able to have access to stored moisture throughout the season and maintained nice healthy canopies.

We did not get the issues with extreme drought that we had in 2019 and so a couple of timely rains plus the gentler summer conditions meant that we had the first fruit into the winery late Feb and we were all done by the end of March. This nice, even growing season has resulted in very balanced, fleshy red wines with great concentration and fine, ripe, silky tannins. This 2021 SV Clayvin is drinking well now but we are consciously making a style that will benefit from some bottle age, so it will also develop with careful cellaring for the next 5 to 12+ years from release.

TECHNICAL DATA

Fruit Source:	Clayvin Vineyard (Southern Valleys) BIOGRO certified organic (5096)	Harvest Date:	9th March 2021
Clone:	Pinot Noir - D Block & B Block – all Clone 5	Residual Sugar:	Dry
Variety:	Pinot Noir	Production:	123 dozen
		Cellaring:	5-12+ years

Alc 13.7% vol

pH 3.42

TA 5.6g/L