

SETTLEMENT

The Wairau and Southern Valley is renowned for their silty clay loams, established vines, and organic farming practices.



Settlement Vineyard Pinot Noir 2020

Marlborough, New Zealand

ESTATE

At Settlement, they seek out the most distinguished parcels of fruit from some of Marlborough's finest organic vineyards, to create four wines that reflect the diverse parcels of land the fruit comes from. The wines produced – a Sauvignon Blanc, Chardonnay, Riesling and Pinot Noir - are well suited to Marlborough's soil profile and climate and are sourced from individual sites in the Wairau and Southern Valley's renowned for their silty clay loams, established vines, and organic farming practices. By choosing exceptional vineyard sites, little is required from the winery. The purity of fruit and flavor is nurtured in the organic vineyard, and any variation in season is embraced in the winery with little intervention required during the winemaking process.

WINE

The unique and complex terroir of this vineyard is expressed in our Pinot Noir, displaying rich aromas of red berry fruit and spice, over a soft silky tannin structure.

VINEYARD

Soils: Planted in 2009, this hillside site is located 4km up the Omarka Valley on a desirable north facing slope. Given the undulating terrain, the vineyard's topography is made up of a layer of shallow topsoil from tight packed wind-blown loess, over clay loams. The steep slopes allow a focus on capturing sunshine, with early irrigation in the season required given the vines are still maturing. As the season progresses, the irrigation is scaled down to increase concentration.

Farming: Settlement Vineyard began conversion to organics in 2013 and full certification was achieved in 2016

WINEMAKING

Fermentation: Hand picked and stored overnight to reduce the fruit temperature prior to hand sorting the following morning. 70% was destemmed and 30% whole bunches were included. This wine had an ambient soak before undergoing wild fermentation. Both free run and pressing were combined to barrel where it finished off fermentation.

Aging: 18 months in French oak barrels, 35% new oak. Bottled without fining.

Alcohol: 14%

VINTAGE

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

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"Aromas of red and black cherries, ash, charcoal and baked raspberries. Medium- to full-bodied with soft tannins. Iron mineral notes ground the crushed cherry palate." - J.S., 10/22