



# SLIDING HILL

MARLBOROUGH

## PINOT NOIR 2025

*Vines on the dry dusty hillsides of Sliding Hill produce beautifully ripe Pinot Noir grapes. The vibrantly coloured, small berried fruit is in stark contrast to the harsh surrounding landscape, but the resulting wines are strikingly intense with beautifully ripe, bold and delicate flavours*

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### TASTING NOTES

COLOUR: Deep Ruby

AROMA: Lifted aromas of spiced cherry, red and dark berry fruit, with hints of dried plum skin and floral notes.

PALATE: Rich and full bodied with concentrated flavors of berry fruit, plums, chocolate and spice. There is elegance to the palate, with complex dried spice and savory flavors. It displays a lovely silky texture and soft tannin structure that adds complexity and great length to the wine.

ANALYSIS: Alc:14.0% pH: 3.54 TA: 5.2

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### WINEMAKERS NOTES

This wine was made with a minimalist philosophy to allow the characteristics of the grapes and the vineyard to be revealed. The fruit was hand-harvested, hand-sorted, gently destemmed and gravity-fed to tank. Fermented with a combination of indigenous and cultured yeasts, careful hand plunging was utilized to gently extract flavours and tannins from the skins. Maturation occurred in French oak barriques for approximately 10 months.

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### VITICULTURALISTS NOTES

The 2025 season was characterised by excellent yields and a warm dry long Summer. Regular winter rainfall and a warm late spring encouraged optimal canopy growth and fruit set. Summer was dry but stayed relatively cool resulting in healthy vines with no disease or water stress. Many hours were spent throughout the season reducing yields to optimal levels. There was a slow progression into Autumn with a long, drawn-out ripening period where the fruit reached optimum ripeness in perfect harvest conditions.

