Super Nanny Pinot Noir, Central Otago 2022

NEN0062022

Nanny Goat Vineyard

— Central Otago, New Zealand

A limited production of select parcels, to tell the story of unique place of origin.

Production

Comprised of only the finest select parcels of fruit identified for their distinctive colour, flavour and structural properties. Carefully hand harvested and gently destemmed into small open top fermenters retaining a large proportion of whole berries alongside 20% whole bunch, the fruit is allowed to undergo a natural fermentation and extended post ferment maceration for a total of 30 –32 days on skins before pressing to 225L French Oak barrels (25%New) where it is matured for 14 months. Bottled without fining or filtration to ensure the beauty we see in the vineyard is reflected in the finished wine.

CELLARING POTENTIAL 10+ years.

Tasting note

Super Nanny Pinot Noir has a complex and seductive nose, showing ever changing layers of raspberry, plums, bramble, sweet baking spice, and an ethereal floral lift. The palate is rich, flowing on to a bouquet of dark berry fruits, dried herbs, and spice. Fine velvety tannins lead towards a bright and persistent finish.

Food Match

Will pair well with chargrilled meat, pork ribs and Jerk chicken.

2020 Vintage

IWC Silver 2022

Decanter World Wine Awards Gold 2022

2021 Vintage

Decanter World Wine Awards Gold 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

IWSC Bronze

2024

IWC Silver 2024

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Screwcap

Appellation:
Bannockburn

Winemaker:
Alan Peters-Oswald

Grape Varieties:
Pinot Noir 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and Egg

Bottle Barcode:
19316128001224