



Staete Landt 2023 *'State of Grace'* Marlborough Pinot Noir

Viticulture

The *State Of Grace* Pinot Noir is the top Marlborough Pinot Noir made in the Staete Landt wine series. The 2023 is a Single Vineyard wine from our Dog Point Road vineyard. Since this vineyard is in the southern part of the Wairau Valley our soils here are predominantly layers of loose clay with some sandy loam in between. These heavier soils are slightly colder and therefore lengthen the ripening cycle of our Pinot Noir. More calm hangtime (as we call it) provides us with a wider flavour pattern. Also we use the beautiful clone 10/5 here on very mature root systems, utilizing these soils to the maximum.

On top of that the 2023 growing season started reasonably cold and wet. We only had to remove leaves in the fruit zone to get optimal sun exposure on the fruit and airmovement through the canopy.

During the green harvest (removing bunches unlikely to ripen) we saw confirmed that this would be a small intense harvest for Pinot Noir. Luckily towards harvest followed a nice dry and warm summer period beautifully ripening our precious Pinot grapes.

Winemaking

The handpicked fruit was 70% de-stemmed prior to going to tank, 30% went into tank to ferment on stems. It went through a cold maceration phase of six to twelve days prior to fermentation and an extended post ferment maceration phase.

Once maceration was complete, the wine was pressed off, settled briefly then racked to barrels to undergo naturally the secondary malolactic fermentation per individual barrel. We use a mixture of new and older French oak barrels for Pinot Noir maturation. All this time we kept the wine still in their individual parcels, only to be put together just before bottling.



Wine analysis

Alcohol	: 13.5 %	Harvest Date:	29 March
Acidity	: 5.9 g/l		
pH	: 3.65	Brix:	22.5 – 23.5
Sugar	: <1 g/l		

Tasting Note

The 2023 *State Of Grace* has a deep black cherry colour intensity complimented by a lifted and elegant aroma. Wild violets, earthy undertones with some hints of fresh herbs bust out of the glass. The palate is deep with blackcurrants and some spice and almond notes, balanced by gentle tannins and clean acidity. Given time in the glass it develops more savoury notes and a softer texture showing the layers to the wine. It is drinking very well now but will continue to develop over the next 8 years.