



STATE OF GRACE PINOT NOIR

2024 Marlborough

Three exceptional parcels of Marlborough Pinot Noir were hand-selected to craft this elegant and expressive wine. Each parcel brings its own character and nuance, coming together in perfect harmony to deliver layers of vibrant flavour and refined structure.

VITICULTURE

The 2024 season in Marlborough delivered Pinot Noir of remarkable clarity and poise. From the well-drained soils of the Immigrants, and Calrossie vineyards, fruit ripened evenly under a long, temperate growing season. Careful canopy management and low yields ensured concentration, while cool nights preserved freshness and fine acidity. The resulting wines show lifted aromatics, pure red fruit expression, and finely knit tannins, a reflection of site, season, and attentive viticulture across three distinct vineyard parcels.

WINEMAKING

Fruit was harvested in the cool of the morning, and sorted to preserve whole berries and vibrant aromatics. Small, open-top fermentations encouraged precision and site expression, with a brief cold soak to build colour and supple tannin. The cap was managed by gentle plunging to avoid over-extraction, and ferments were pressed off at dryness with free-run and press fractions kept separate for clarity of style. Malolactic conversion took place over winter in oak. The wine was then matured for 10+ months in French barriques, with 85% seasoned oak and 15% new. One careful rack prior to bottling, minimal fining, and light filtration protect purity and texture. The result is a Pinot Noir that marries lifted red-fruit perfume with fine, silken tannins and subtle layers of spice, cocoa, and cedar, finishing long and poised.

WINE ANALYSIS

Alcohol: 12.3%
Acidity: 5.92 g/l
pH: 3.54
Sugar: <1 g/l

Harvest Dates:
01 Mar - 15 Mar

Brix:
21– 23°

TASTING NOTE

Colour: Deep ruby with a garnet rim, showcasing vibrancy and youth.

Aroma: Lifted aromas of dark cherry, wild raspberry, and red plum intertwine with subtle notes of spice and florals, complemented by delicate oak, think clove and a hint of vanilla bean.

Palate: Bright red fruits form the core, supported by savoury nuances of forest floor, spice, and a whisper of cedar. Whole-bunch components bring aromatic lift and fine-boned structure, while silky tannins and lively acidity provide energy and precision.

Mouthfeel: Medium-bodied and supple, the wine glides across the palate with a silken texture and excellent balance. The finish is long and pure, carrying lingering notes of red fruit, spice, and a mineral freshness that speaks of site and season.