



STATE OF LIBERATION PINOT NOIR

2023 Central Otago

Three exceptional parcels of Central Otago 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 2023 vintage in Central Otago was defined by a cool, prolonged growing season that delivered Pinot Noir of precision, elegance, and depth. Spring brought unsettled weather and reduced yields, but the following warm, dry summer with abundant sunshine ensured balanced, steady ripening without heat extremes.

March and April provided an extended ripening window, allowing tannins to mature slowly while retaining vibrant acidity and aromatic complexity. Cool nights preserved floral delicacy, and the lighter crop enhanced flavour intensity and colour.

WINEMAKING

Fruit was selected from premium sites and fermented with a mix of indigenous and cultured yeasts. The wine matured in French oak barriques (85% aged and 15% new) for around 15 months prior to blending and bottling.

The result is a Pinot Noir that bursts with dark cherry, wild berry, and lifted floral notes, supported by silky tannins and subtle oak spice. Beautifully approachable now, yet structured for 8–10 years of cellaring. A perfect match for duck, venison, or savoury mushroom dishes.

WINE ANALYSIS

Alcohol: 13.4%
Acidity: 5.22 g/l
pH: 3.77
Sugar: <1 g/l

Harvest Dates:
20 April - 29 April

Brix:
23– 24°

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 dried herbs and florals, complemented by delicate oak spice, think clove and a hint of vanilla bean.

Palate: Ripe red fruits dominate the palate, layered with savoury undertones of forest floor and a touch of cocoa. Fine-grained tannins and bright acidity create tension and drive, while whole-bunch fermentation adds aromatic lift and textural complexity.

Mouthfeel: Medium-bodied with a supple, silky texture and excellent length. The finish is pure and persistent, with lingering red fruit, spice, and a whisper of mineral freshness.