



STATE OF LIBERATION PINOT NOIR

2024 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 2024 vintage in Central Otago was shaped by a predominantly warm, dry season, tempered by cool nights and a measured, extended ripening period. Early season warmth encouraged healthy vine development, while cooler conditions through late summer and autumn slowed maturation, allowing for gradual flavour accumulation and the preservation of natural acidity. The season delivered small, concentrated berries with excellent purity, balance, and structural definition, resulting in fruit of both intensity and finesse.

WINEMAKING

The Staete of Liberation is sourced from the Clutha Vineyard in Central Otago's Clutha subregion, where a cool, extended growing season enables gradual ripening, refined aromatic development, and the preservation of natural acidity and structure. Fruit is harvested at ideal maturity and crafted in small, carefully managed lots with an emphasis on precision and site expression. Fermentation takes place in small vessels using gentle extraction techniques to retain purity, finesse, and finely integrated tannins. The wine is subsequently matured for approximately 10 months in 228L French oak barriques, enhancing complexity, structure, and subtle spice while maintaining clarity of fruit. Winemaking is guided by meticulous parcel selection and a restrained, low-intervention approach, with no whole bunch fermentation employed. The result is a Pinot Noir of notable aromatic lift, fine structural detail, and a poised, elegantly balanced finish.

WINE ANALYSIS

Alcohol: 12%
Acidity: 5.1 g/l
pH: 3.6
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.