

## Te Hera Reserve - Pinot Noir 2020

**Production**

Certified Organic

Handpicked mid April

De-stemmed with as little crushing as possible. 10% whole bunch

Wild yeast fermentation

28 days on skins

French oak barrels 20% new for 12 months, further 6 month in seasoned barrels

100 cases produced

**Tasting notes**

C**olour:** Medium red

**Nose:** black-fruit, dark cherry, and berry with subtle complex herb, spice and liquorice nuances, and there are nice touches of violet supported by subtle smoky oak.

**Palate:** There are layers of flavour here, dark red berry fruits and plums with savoury earth and game layers, underscored by fine tannin and structure. This wine offers classic Martinborough Pinot Noir characters.

**Cellaring**

Drink now

Or cellar 7-10 years