2023 INNOCENT BYSTANDER

CENTRAL OTAGO PINOT NOIR











WINEMAKER: Joel Tilbrook

Central Otago, New Zealand **REGION:**

VARIETAL: 100% Pinot Noir

MATURATION: 10 months in 100% French oak barriques (15% new)

ALCOHOL: 13.6% alc/vol

VINTAGE: The growing season started well and early, with flowering some time ahead of normal. Rain in late February alleviated a long dry spell. The dry summer did cause some stress on young vines but the late February rain refreshed the outlook. Harvest 2023 started at the end of March with Sauvignon Blanc; then, Pinot Noir was picked last, at the beginning of April. Very uniform bunch and berry size portends excellent quality.

WINEMAKING: Fruit was sourced from vineyards in Wanaka, Lowburn and Queensbury, up and down Central Otago, to achieve perfumed aromatics as well as the characteristic plummy juicy density that typifies this area. 20% of the grapes were kept as whole bunches and juice was added to partially submerge those bunches. The fermenters were then covered, immersed with carbon dioxide and left to cold macerate until fermentation by indigenous yeasts began. After fermentation the wine spent 10 months in barrel for natural settling and was bottled without filtration or fining. This wine is vegan friendly.

TASTING NOTES: Fragrant and distinct, offering aromas of fresh raspberries and black currant, black tea and violets. Juicy Morello cherry and raspberry flavors with hints of rosemary and fresh earth are delivered with delicate tannin structure and lifted by vibrant natural acidity.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com

ABOUT INNOCENT BYSTANDER: Innocent Bystander has forged a reputation for delivering some of the most consistent, over-performing, affordable, varietal wines from Australia and New Zealand. Using 100% hand-picked fruit and non-intervention winemaking techniques these location's cool climate, soil and topography.









