

PINOT NOIR 2024

CULTIVAR:	PINOT NOIR
VINTAGE:	2024
ALCOHOL:	14.37%
RESIDUAL SUGAR:	3.6G/L
TOTAL ACIDITY:	5.6G/L
PH:	3.64
PRODUCTION:	3850 BOTTLES



TASTING NOTES

A whisper of dark sour cherry draws you in, unfolding into soft, silky tannins and a juicy richness that lingers like a winter evening. Black cherries deepen the palate, while a gentle wisp of smokiness drifts through at the finish. Elegant, delicate, and quietly captivating. Perfect with ostrich steak and cherry reduction.

NUTRITIONAL



INFORMATION

WINEMAKER'S NOTES

Commonly known as the heart-break grape, Nitida's cooler climate suits this grape variety down to a T. Special care is taken to pick the grapes at optimal ripeness and sort them by hand. Longer fermentation, with regular pump-overs ensure gentle extraction of colour and flavour compounds.
Barrel fermented and aged for at least 11 months.

4 ★
GOOD
VALUE

2022
Platter's 2025
BY  Diners Club
INTERNATIONAL

4 ★
GOOD
VALUE

2021
Platter's 2024
BY  Diners Club
INTERNATIONAL

90+



2023

GOLD

M Michelangelo
International
Wine & Spirits Awards

2023