

2024 Aroha

TE MUNA VINEYARD, MARTINBOROUGH

Alcohol: 13.5% | pH: 3.73 | Acidity: 4.9 g/L

Aroha is a word in the Maori language of New Zealand, meaning love. Reflective of its namesake, Aroha is handcrafted with passion from unique parcels of Pinot Noir. The pedigree of particular blocks in our Te Muna vineyard is paramount to the quality of this wine. At over 25 years of vine age, our best blocks are identified by a narrow band of clay over stone, which contributes to a balance of power and beauty. When crafting this wine, we look for the quality of tannin to be the ultimate driver, and with Aroha, the velvet line provides unmistakable length.

TASTING NOTE

The outstanding 2024 vintage expresses its place with remarkable clarity. It opens with bright lavender perfume, and chocolate-cherry aromatics. Red and blue fruits unfold with measured precision, the stem tannins sweet and ripe, providing a fresh framework that carries the depth of fruit without excess. Poised yet deeply resonant, this wine carries all the hallmarks of a benchmark release with the substance to reward from extended cellaring.

WINEMAKING

A warm, dry season moderated by cool nights allowed for gradual, unhindered ripening, marking an outstanding year for Pinot Noir. The first pick commenced on March 26 with Clone 667, followed by Clone 114 from Prestige Block 16 on March 31. Fruit was 100% hand-picked and fermented with indigenous yeast. Clone 667 was fermented with 85% whole clusters in French oak, while Clone 114 was fermented across a combination of sandstone amphora, and French oak, with varying levels of whole-cluster inclusion. Fermentation lasted an average of 17 days, with gentle maceration. The wine underwent 100% malolactic fermentation in French oak barriques, where it was aged for 14 months. One racking was carried out prior to blending and bottling unfinned and unfiltered.

