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TE KAIRANGA

RUNHOLDER PINOT NOIR 2019

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our vines are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future; “to fully realise the potential of this incredible piece of land,” according to our Chief Winemaker John Kavanagh. Pinot Noir is at the beating heart of Te Kairanga. Small parcels of Chardonnay, Sauvignon Blanc, Pinot Gris and Riesling showcase the abundance of our region.

OUR VINEYARDS

Our home, Martinborough, is roughly 90 minutes from Wellington and accounts for less than 2% of New Zealand’s total wine production. Protected from the harsh elements by a range of mountains to the southwest and west, it has a mild, breezy, dry climate, ideal for cool-climate grape growing. With four vineyard sites in the Martinborough appellation, our winemaking team have a wide array of aromatics, flavours, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and McLeod Vineyards. Once a riverbed, it features deep ancient gravel and alluvial soils. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. The fruit was hand-picked and harvested block by block from our Home and McLeod Vineyards. In the winery, the grapes were destemmed and vinified individually with punch-downs and gentle pressing to ensure full extraction without sacrificing elegance. The wine was aged for 10 months in French oak with balanced oak treatment and minimal fining and filtration to help preserve both varietal character and the inimitable personality of our terroir.

VINTAGE 2019

A smaller, compact harvest with excellent quality. A wet spring allowed good vine growth and the warm, dry Martinborough summer arrived in January and carried through to late in the harvest. Harvest started early, with fine conditions throughout enabling us to finish picking by mid April.

TASTING NOTE

Beautiful deep crimson hues lead to an aromatic flurry of cherries, forest bramble and classic Martinborough savoury, earthy notes. The palate displays vibrant wild berry fruit flavours finishing with fine silky tannins. A perfect match for herb crusted lamb, Runholder Pinot Noir is very drinkable now but can be cellared for 5-8 years.

CLONES REGION ALCOHOL AGING TA PH RS

Abel, 777, 6, 5, 115, 667, 828
Martinborough, New Zealand
13.5%
10 months in French oak, 16% new
5.40 g/L
3.58
0.29 g/L

