MOKO Pinot Noir, Marlborough 2022

ANT0212022

NV Vintage

Silver IWSC 2025



Boutinot New Zealand

— Marlborough, New Zealand

One of our most long-standing New Zealand ranges, MOKO celebrates the country's culture in both the ancient and the modern.

Production

From maritime vineyards in Marlborough's south easterly extremes in the Blind River Valley. Our Pinot Noir comes from 2 vineyards - 87% Rapaura Gravels and 13% Omaka Valley clay soils which included a number of clones, 667,777,115, Abel and Clone 5. Both vineyards were pruned to 2 cane VSP and yields were naturally around the 7T/Ha mark. After green thinning on the vine the fruit was harvested over a period of 10 days from late March through to early April . Each parcel was kept separate and fermented in small open top tanks and hand plunged up to 4 times daily. Post pressing, wine was sent to a mixture of stainless steel and French oak for malolactic fermentation and ageing.

Tasting note

This coastal fruit captures a breezy finesse over the classic cranberry and red current aromas giving us a wine with enough bite and texture to be foody but with enough generosity of fruit to be a delicious glass on its own. A touch of oak in the winemaking lends a little soothing creaminess.

Food Match

Made to go with delicate, rich and aromatic food such as duck dim sums, tempura fried vegetables and oriental salads.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Screwcap

Appellation:
Marlborough

Winemaker:
Samantha Bailey

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
19421010230412