

THE RAP TOR

SERVING TEMPERATURE: Best served 18°C

WINEMAKER: Chloe Gabrielsen

ALC (ABV): 12.5%Vol

TA: 5.4g/L

PH: 3.56

PACKAGING: 6x750mL bottles screw cap closure

Vegetarian Friendly



SWNZ Certified,
New Zealand Sustainable Winegrowing



Lake Chalice 2023 Vintage

Pinot Noir

This beautiful drop was harvested from our Eyrie vineyard at precisely the right time to create a silky velvet, dark garnet coloured Pinot Noir.

The aroma is like a bike ride down a small laneway, lined with shops that burst with indulgent smells. In a single breath, you take it all in. The fruit seller with dark berries out front, the chocolatier, the aroma from the little cafe and at the lane end, the florist's wildflowers and violets.

Now, cycle around again. It's time to taste. Rest your bike against the wall. From the fruit shop, pinch some ripe raspberries. Don't worry, they didn't see you. Stay a moment at the café, while the good looking barista serves you a slice of dark plum tart with a coffee. Delicious. As you stroll back to your bike, through an open door, you see someone carving a delicate wooden chair. You can taste the savoury French oak in the air. Not your everyday bike ride.

It might be time to pedal home. So you can crack open the full-bodied Pinot Noir that awaits.

Region: Marlborough

Style: Rich and elegant

Vineyard: Sourced from the Eyrie vineyard, within the Southern Valleys in Marlborough.

Vinification: Controlled warm fermentation and aged on light lees in seasoned french oak for eight months.

Appearance: Deep garnet

Bouquet: An aromatic wine with dark berry and crushed thyme.

Palate: Perfumed palate showing olive leaf, fresh ripe blueberries. This wine has a rich mid palate structure showing milk chocolate like texture leads to a long toasted finish.

Cellaring: Enjoy now or if you are a patient appreciator of wine you can cellar for 5+ years.