



tablelands

TABLELANDS PINOT NOIR 2016

WAIPARA

Type of wine: Red

Varietal: 100% Pinot Noir
(mix of 5 clones)

Sub-region: Omihi

Vineyard: Cabal Vineyard

Winemaking: Hand picked, sorted, fully destemmed, natural primary ferment and MLF. 6 weeks on skins, pressed and settled before being put into old barrels. No fining or filtration. 50 ppm SO₂ added just prior to bottling.

Winemaker: Theo Coles

Farming practices: Sustainable

Soils: Clay and limestone

Ideal serving temperature: 59°F- 64°F



“A mentholated top note is present on the relatively high-toned red berry fruit nose that flashes a suggestion of plum. The round, supple, and relatively vibrant middle weight flavors possess good detail that carries over to the mildly austere, clean, and raspy finish. This isn’t elegant but I like the complexity, and this should be capable of repaying 4 to 6 more years of cellaring. 89/2024+” - Allen Meadows’ Burghound, October 2020