

Named after the stunning 100ft high white cliffs bordering the original vineyard site on the family estate,

For over 20 years Whitecliff wines have provided fruit-forward wines of purity and exceptional value.

Marlborough experienced a classic cool climate growing season leading into the 2020 harvest. A mild winter merged gently into an early spring, followed by a cooler start to summer. Our Pinot Noir lapped up the sunshine in the second half of the summer, which hit record temperatures, resulting in superb ripening conditions. Our diverse range of vineyards spread across several microclimates, ensured that we harvested each parcel of fruit at their best expression, with some great intensity seen in

Savoury notes of mushroom, dried herbs and forest floor are complimented by aromas of cherry and strawberry. The palate is rich and supple offering velvety tannins, raspberry and a gamey complexity

Following a period of cold soak for five days, this Pinot Noir was fermented and gently worked to preserve fruit flavours and build a supple texture. After blending the wine was aged for a short period

Variety:	Pinot Noir
Region:	Marlborough
Food match:	Risotto and antipasto meat platter
Cellaring:	5 years
RS:	Dry
Alcohol:	13.5 %
pH:	3.75
TA:	4.3 g/L

