Blicks Lane Vineyards

2022

PINOT NOIR

Marlborough - New Zealand

Stats

Grapes: 100% Pinot Noir
Vineyard: Walnut Block Vineyared
Vine Age: 22-years-old
Soil Type: Alluvial soils
Viticulture: Certified organic
Fermentation: Native – open-top fermenter (100% whole berry)
Skin Contact: 20 days
Aging: 12 months in French barriques
Alcohol: 13%
pH: 3.8
Total Acidity: 6.4 g/L
Total SO2: 70 ppm
Total Production: 1,200 cases

Reviews

VinePair | 89 points
Wine Enthusiast | 91 points

About

Blicks Lane Pinot Noir is a certified organic bottling from the Walnut Block estate vineyard. (Blicks Lane is a separate project from the Sowland family at Walnut Block.) The grapes are grown in a European-style high density planting using top quality Burgundy clones. Clyde's commitment to organics allow the vineyard's unique characters to be expressed due to fewer outside influences such as sprays and fertilizers. Depth of flavor and mouthfeel improves as the vines become more self-sufficient and naturally balanced.

The grapes are handpicked and then chilled overnight at 38°F to preserve delicate flavors. The cold fruit is de-stemmed and crushed into open top fermenters. The juice ferments naturally with wild yeasts, and then about 10 days after the fermentation is complete, the wine is pressed off the skins to French barriques. It remains there for 12 months before being blended in a tank, and then the wine is bottled with a gentle fining, filtering, and small dosage of sulfur.

Tasting Notes

This has a vibrant bouquet of ripe red fruits with underlying earthy tones and subtle spicy oak. The palate displays layers of delicate fruit and savory characters, balanced with gentle acidity and fine tannins. A very stylish and appealing Pinot Noir.