



**LEEFIELD**  
— STATION —

### **Country**

New Zealand

### **Region**

Waihopai Valley,  
Marlborough

### **Grape varieties**

100% Pinot Noir

### **Technical analysis**

ABV 13.5% vol  
Residual sugar: <1 g/l

### **UPC**

853076003471



### **Winemaking**

Hand-picked fruit was destemmed without crushing into small open-top tanks. Some whole clusters were included to add complexity and length to the final assemblage. The grapes were cold-soaked for around 5-7 days before a rapid, warm fermentation. The ferments were hand-plunged 3 or 4 times each day to keep the skins in intimate contact with the fermenting juice. They were then left to macerate for an additional week post-ferment to ensure optimum flavor development and integrated tannin extraction. 9 months in French oak puncheons.

### **Tasting note**

LeeField Station Pinot Noir showcases hints of red fruit characters laced with underlying oak elements of toast and smoke that finish beautifully with a vibrant juicy acidity.

### **Awards**

93 points, IWC 2022 (2020)  
93 points, Decanter Wine Awards 2023 (2021)

**Pinot Noir**

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