

# COROFIN

## MARLBOROUGH PINOT NOIR

2021

### ABOUT

Corofin is an artisan family wine company. Our sole ambition is to transmit the voice of the land and the season through crafting small batch wines from pinot noir and chardonnay grapes. Working with growers who farm their land with respect for the biodiversity of its soils and local environment, is essential in revealing the individuality of each place.

### SEASONAL REFLECTION

Source Blocks: Wrekin (Brancott Valley) 65%; Settlement (Omaka Valley) 35%  
Harvested: Settlement, March 2nd, Wrekin March 3rd. On average, yields were down by 55%.  
Biogro certified 6110.

### GROWING SEASON

The third year in a row of drought-like conditions triggered a slightly early budburst, followed by cold nights and light frosts through Spring. These variables caused significant crop reduction in localised areas, and widespread minor damage to buds across the region. Erratic weather patterns continued into December with rain and some very cool nights shrinking berry numbers with widespread variation in berry size, within bunches in all varieties. January and February were dry and hot, but canopies stayed healthy due to the small crop load. Very small yields across all varieties meant a particularly early start to the 2021 harvest.

### VINIFICATION

Grapes were hand-picked into ½ ton bins and transported to the winery. Fruit for both batches was sorted and de-stemmed into tank then sealed for five days at ambient temperature. Piegage was then employed, resulting in spontaneous rapid fermentation, which lasted seven to 10 days. During ferment, juice was poured back over the cap once a day to maintain freshness and to facilitate gentle extraction. Post-fermentation the young wines were pressed, after a total 13 days on skins for Settlement and 15 days for Wrekin. The young wines were then settled and transferred separately in respective batches to seasoned (second and third year) French oak barrels. The wines remained in barrel for 13 months on original lees, undergoing a natural malolactic ferment during this period. Late April 2022 the wines were moved from barrel to tank, sulphured and remained in tank for a further 5 months months prior to being racked and assembled in September 2022 for bottling in November 2022. Bottled unfinned and unfiltered. A small natural deposit may occur. Alcohol: 13.0%

### TASTE

Textural; black and red fruited with plush front-to-back tannin; pure reflection of an early, ripe vintage and of the character of the two vineyards.



The image on the Corofin label represents the Paterson family crest. The significance of Corofin as the Paterson's spiritual family home has been recognised by four generations, since Mike Paterson's great grandfather Marcus Paterson emigrated with his family from Ireland to New Zealand in 1927. Each subsequent 'vintage' of the family has named their farm 'Corofin'.

ARTISAN WINEMAKERS  
OF MARLBOROUGH  
NEW ZEALAND

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