

**TE HONGI RESERVE  
MARLBOROUGH  
PINOT NOIR 2023**



**COLOUR**  
Garnet

**AROMA**

Complex aromas of red cherry, olive and  
toasty oak.

**PALATE**

Full bodied palate showing black cherry and  
ripe plum flavours. Simply smooth and silky  
with a lovely toasted oak finish.

**AGEING POTENTIAL**

Enjoy now or cellar up to 5+ years for its full  
potential.

**WINEMAKING NOTES**

The majority of fruit was harvested from  
Marlborough's Southern Valleys. Each batch  
spent between 4-5 days soaking in the tank  
at a cool temperature ~ 10°C before it was  
prepared for fermentation. Then the batches  
were aged for 6 months in French oak  
barrels to achieve full bodied flavour and  
fragrance from the oak.

**VEGETARIAN FRIENDLY**

**SERVING TEMPERATURE - 8-12°C**

**ALCOHOL - 12.5%**

**TOTAL ACIDITY - 5.4**

**RESIDUAL SUGAR - 0.33**

**TE  
HONGI**