



Grape Varieties	100% Pinot Noir
Winemaker	Sarah Adamson
Closure	Screwcap
ABV	13.5%
Acidity	5.5g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

The Skeggs family were among the first to purchase and plant vineyards in Central Otago in the mid-1990s. They have built an enviable reputation for Pinot Noir - particularly with their RUA brand which is now the mainstay of their portfolio. With ownership of six vineyards comprising 90 hectares across the Bannockburn and Pisa sub-regions of Central Otago, they have the enviable position of selecting parcels of fruit perfectly suited to their accessible style of cool climate Pinot Noir. Awarded five trophies and 15 gold medals over the last six vintages, RUA is a testament to the quality of fruit and the Skeggs' early recognition of Central Otago's potential.

VINEYARDS

Grapes were sourced from estate-owned vineyards in Bannockburn (55%) and Pisa (45%). The Bannockburn vines are approximately 26 years old and grow at an elevation of 270 metres on a north west facing glacial terrace. The vines are planted on alluvial, sandy loam-based soils overlaying schist bedrock. The Pisa vines are planted on a flat and level river terrace created by glacial activity, at an elevation of 205 metres. Soils here are fine silt loam over schist based alluvial gravels and the vines are aged 29 years. A mixture of clones is planted across the different sites, including 114, 115, 777 and the Abel clone.

VINTAGE

Spring 2023 saw a slow start to shoot growth due to frosty nights, creating a prolonged flowering period. This was followed by a hot, dry summer over a six to seven week period, so the berries ripened evenly and fully. There was some rain in autumn but the canopies were open to allow sunlight and airflow and the resulting fruit quality was excellent.

VINIFICATION

After harvesting, the fruit was processed into stainless steel tanks. After remaining on the skins for 23-32 days, it was gently pressed off. A portion was aged in new oak barrels (approximately 15%) to provide fine integrated tannins and fruit structure while the remainder was kept in stainless steel to maintain its freshness and vibrancy.

TASTING NOTES

The pinot noir has a rich and generous palate with black cherry, raspberry, and plum note supported by vanilla and dried herbs. The tannins are silky and the finish is fresh with a subtle spiciness.