



Massey Dacta Marlborough Pinot Noir 2022

As kids; the farm was all about that big red tractor which captivated our imaginations. The real name was such a mouthful that from our earliest memories it was known as the Massey Dacta. This wine is a tribute to the fantastic memories we had growing up in rural New Zealand; and of course – the Massey Dacta!!

Vintage: It was a tough farming summer with rainfall falling regularly and the tractor was out of the shed working hard on canopy management

Model: With the colour of wild raspberries, this 2022 Pinot Noir shows scented cherries, hints of rhubarb, strawberries and brooding wild brambly blackcurrants. Crushed violets, juicy red cherry fruits interplay with spice and a hint of vanilla oak notes. There is plenty of flavour and a pert finish delivering elegant alive energy and length.

Winemaking: Low yielding vines planted over 20 years ago were machine harvested and placed straight into open top tanks, left to ferment on its own with gentle hand plunging and pressed off after 18 days on skins – then left to relax in tank until through Malolatic Fermentation when the wine then saw a touch of time in French Oak.

Palate:

Food match:

Bottled:

alc:	13%
rs:	0
ta:	5.4
ph:	3.65
va:	0.77

ps: The Massey was a beaut little dacta to rake hay with !!

Winemaker/Tractor driver/Owner

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