



thousand candles

## 2023 Gathering Field Pinot Noir Nouveau

100 % whole bunch using natural yeast. Made with carbonic maceration. The hand picked fruit was sealed in airtight fermentation vessels and allowed to sit for around two weeks. Some of the fermentation vessels were opened and gently foot stomped a few days before pressing to allow for some more colour and structure. Others are left and pressed without any intervention, producing a lighter, fruit driven and more perfumed wine. All is blended together, racked a few times then put into bottle. No fining or filtering. With this wine we want to get purity from the vineyard to the bottle with minimal handling.

A light bodied, highly perfumed Pinot Noir with lifted cherry and strawberry aromas. As soon as the fruit for this wine is picked it is placed in a fermentation vessel as whole bunches. The vessel is sealed airtight and allowed to ferment for 10 days untouched. This carbonic maceration technique allows for fermentation inside the berry and creates the distinctive perfume.

The fruit is then gently pressed to tank. There is no oak influence. Bottled unfinned and unfiltered. As close as you can get to lying under a vine and squeezing the grape juice into your mouth.

### Gathering Field Range

Over the years we have come to know the thousand candles vineyard intimately.

We've come to know the variations within the soils, aspects, slopes and microclimates on the farm.

The Gathering Field range focuses on showcasing all this variation and selecting parcels which provide purity of fruit and vineyard expression.

### Thousand Candles Approach

At thousand candles we have always aimed to capture the essence and detail of our unique vineyard in the wines we produce.

Our primary focus is to ensure that the fruit we grow comes from the healthiest vines. This means our soil has to be in the best possible condition.

The aim is to have an extremely healthy and well balanced soil. Soil health is achieved through the balance of physics, chemistry and biology. This enables the plants to better access the required water and nutrients, suppress plant pathogens and allow vines to increase their root growth.

Understanding how the soil microbes and ecosystem below the surface works is vital. Having a large and diverse range of beneficial microbes means the system is always in good balance and can better buffer itself against extreme weather conditions such as prolonged hot, dry spells or cold and wet conditions.

This management system has enabled us not to rely on herbicides, heavy pesticides and synthetic fertilisers to grow our fruit. We take a holistic approach to managing the vineyards by looking after the soil, the vines and the undervine grasses and clovers. We want a healthy and diverse system – not a sterile monoculture that exists in many mainstream, conventional vineyards.

This biological farming approach produces fruit and wines that best express the truth of where they have come from and the influence of the seasons. We continually find that flavours come on early in the fruit with ideal sugar levels balanced with high natural acid.

Our winemaking follows on from our vineyard approach allowing the fruit to express itself with minimal intervention.

All the wines from thousand candles are made from 100% estate grown, hand picked fruit. We pick in the cool of the morning and process that day.