

Gathering Field 2023 Pinot Noir

With the Gathering Field Pinot Noir we are aiming for mid palate generosity, soft, round and plump but finishing with very fine velvety tannins. We used around 25% whole bunches in the ferments and a hint of this comes through on the nose. There is bright acid and some pure and clean varietal fruit flavours, strawberry and cherry with hints of subtle spice. 2023 was a really good vintage and this is an excellent example of the style of Pinot Noir we are aiming for with the Gathering Field. Hand picked fruit from select parcels from our best blocks. The blocks have an easterly aspect that enables them to avoid harsh afternoon sun. Picked early in the morning, hand sorted, destemmed and fermented in small batches.

Fermented over two weeks with minimal intervention. Wines were pumped over at the start and only some gentle plunging towards the end of ferment. This allows the wines to retain purity of fruit and better reflect the vineyards they were grown in. After around 9 months in oak, predominantly older french barriques but with around 10% new oak, the wine was bottled with minimal sulphites added.

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 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.