

2024
CLUTHA PINOT NOIR
CENTRAL OTAGO

toi toi
NEW ZEALAND WINE



91
PTS

Wine Orbit
February 2026

“Attractively ripe and inviting, the bouquet shows dark plum, cherry, mixed spice, and floral aromas, followed by a succulent palate offering fine texture and elegant tannins. Beautifully balanced and soothing with a lengthy, silky finish. At its best: now to 2028.”



91 pts Sam Kim, Wine Orbit

www.toitowines.co.nz



@toitowines



From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand's best grape growing regions.

Proudly family owned and sustainably produced - protecting our lands for future generations.

Wine Notes

Toi Toi 2024 Clutha Pinot Noir shows a vibrant ruby red color with subtle garnet hints at the rim, reflecting its youthful energy. The nose is immediately appealing, with dark plum, cherry, and blueberry aromas, lifted by soft violet florals and a touch of warm spice. On the palate, the wine is juicy and balanced, with layered red and dark fruits, hints of raspberry and cranberry, and silky, refined tannins. Well-integrated acidity keeps the wine fresh and lively, while a gentle touch of oak adds soft vanilla and subtle smokiness. The finish is smooth, elegant, and lingering, making this 2024 Clutha Pinot Noir both approachable now and ready to enjoy over the next few years.

Viticulture and Winemaking

Toi Toi's 2024 Cultha Pinot Noir sources fruit from three sites in Central Otago; our estate-owned Clutha Vineyard in the Pisa area of Cromwell, The Immigrants Vineyard on the lower river terrace area of Clyde, and Mt Dustan Vineyard, nestled on the rolling upper terraces of the Alexandra Basin. Grapes were gently hand-picked and transported to our Marlborough Winery, where they were destemmed and placed into stainless-steel fermenters for a 5–7 day cold soak. Natural wild yeast was encouraged to begin fermentation, and at the peak of ferment the must was gently plunged to enhance colour and develop soft tannins. Once fermentation was complete, the wine remained on skins for a further 10–14 days to allow structure and texture to refine. During this period, the wine was tasted daily to monitor development before being gently pressed to extract the free-run wine. The 2024 Cultha Pinot Noir was matured in oak barrels for 10 months before bottling, producing a vibrant, expressive wine with bright red berry notes, subtle spice, and silky tannins that reflect the unique character of Central Otago.

Wine Analysis

Alcohol 12.96%

pH 3.7

TA 5.68 g/L

Residual Sugar <1.0 g/L

