

# MOKO HILLS KAKANO PINOT NOIR 2023



# \$35.99

Product Code:	31430	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		







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### TASTING NOTES

#### Winery notes (2023 Vintage)

"Where the Moko Hills label is about place and identity, Kakano is the subjective interpretation of the texture that creates Moko Hills. A creative outlet, focusing on the textural experience of the drinker.

Labels were designed with the care and direction of Emma Holder. Artwork was created by Nature itself – textural components of Moko Hills photographed through Donald's eye, matched specifically to present the interpretation of the wine within.

The fruit came from a single Pinot Noir clone - Abel. 100% whole bunch and fermented with natural yeast. Gentle winemaking techniques were used to avoid excessive extraction. 18 days on skin, pressed to 100% old French oak barrels. 12 months in barrel, and allowed to undergo malolactic fermentation naturally in spring, before being racked and allowed to naturally settle and integrate in tank. Bottled unfined and unfiltered."

## David Walker Bell, WineFolio.co.nz, June 2024

"Donald van der Westhuizen has a day job as a viticulturist in Central Otago, consulting for several estates... and then turns to his passion of being vineyard manager, winemaker and caretaker of Moko Hills. The intention is to make 'single vineyard' wines that reflect what he regards as a special place. Wines 'of the land' in small productions – no more than 140 cases of Pinot Noir and Chardonnay. In 2024, there is an extra layer to the brand now, with two wines under a label called 'Kakano' as well as the Moko Hills."



"Donald van der Westhuizen continues to hit the mark with his refreshing take on Central Otago pinot. This is 100% Abel clone (made famous by Ata Rangi), wild fermented with 100% whole bunches and pressed after a shorter 18-day maceration. Aged entirely in used oak barrels, it is about perfume rather than extraction or oak, and is all the better for it. A great price for a scrumptious modern pinot.

Light seed spice and a floral edge suggests carbonic technique in this crunchy, perfumed style. Fragrant light-weight berry fruit with savoury and violet nuances are given form by the crisp and refreshing crunchy tannins. A very expressive, perfumed, elegant pinot for enjoyment now and over the near-term. Delicious new-wave style."

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