

UNDURRAGA

ESTABLISHED IN 1885



T.H. Pinot Noir (Leyda)

Country:	Chile	Region:	San Antonio Valley
Type:	Red	Varietal:	Pinot Noir
Format:	6 x 750ml		

BC	AB	SK	MB
+759589	+753623		
Speculative	Open		

TASTING NOTES

- Colour:** Dark, cherry red.
- Aroma:** The nose is complex and delicate, revealing aromas of fresh cherries and red plums, together with notes of smoke and spice.
- Taste:** Fresh and elegant, with searing, vertical acidity and is notable for its famed mid-palate. Well-balanced with long finish.
- Food:** Pair with classically prepared Spring lamb, mushroom risotto or roasted turkey.

AWARDS & ACCOLADES

2023 ~ 93 Points. "Spot-on ripeness for this pinot with some nice complexity and refinement. Savory orange peel, mossy berries, roses, licorice and a hint of eggshells and warm spices. Round and a little fleshier than its Araucania counterparts, it has fine tannins and a taut, almost chalky finish. Drink now or hold." - Zekun Shuai - James Suckling, Mar/2025

2023 ~ 93 Points. - Club de Amantes del Vino Guía Mesa de Cata, 2025

2023 ~ 93 Points. "The 2023 T.H. Syrah Leyda originated from a high-density, stake-trained plot and was fermented with 25% whole clusters and matured in foudre. It is quite inky and black-fruited on the nose, with leather, smoked meat, herbs and laurel adding savory complexity. The palate is lush and rich, echoing the nose's inkiness before a touch of sweetness gives way to lively acidity and gentle tannins that provide impressive structural tenacity at this price point." - Matthew Luczy - Robert Parker's Wine Advocate, Apr/2026

2023 ~ 90 Points. - Descorchados, 2025

2022 ~ 92 Points. "A fruity pinot that shows a little more depth in color than many, with lots of mossy fruit on the nose and a touch of wood spices. Plump and medium-bodied on the palate with juicy fruit and a round but tense finish. Drink from 2025." - James Suckling, Mar/2024

OTHER INFO

T.H. stands for Terroir Hunter. The grapes were sourced from a selected 2.97-hectare plot in the Leyda appellation, the well-known southern sub-region of San Antonio, 14 kilometres from the Pacific Ocean. Cooled by the South Pacific breezes and coastal summer fog that often lasts until mid day, the Leyda Valley climate extends the growing season, as its average summer maximum temperatures rarely exceed 25C, ensuring slow ripening and the development of intense, fresh flavours and aromas. Located to the west of the coastal mountain range, the soils of the Leyda Valley developed directly from the granite rock on the coastal batholith formed 200 million years ago during the Jurassic period.



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