

# mt maude pinot noir 2009

C E N T R A L O T A G O

A complex bouquet of dark cherries, ripe plum and the perfume of violets infused with nutmeg and cinnamon spice from seasoned oak. A full-bodied wine with densely packed textures and savoury herb and game flavours with dark berry fruits.

*Sarah-Kate & Dan Dineen - Winemakers*

## VINTAGE SUMMARY

The season started with a mild spring. Good weather over flowering resulted in a very good fruit set. The summer was on the cool side and then February which is normally our warmest and most stable month, was unseasonably cool and wet. Crop levels were adjusted down to ensure ripening. March saw the return of warm and stable weather. Fruit ripened very smoothly whilst vines held good canopy. Fruit quality was near perfect: small berries with clean fruit and average yields.

## VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Characteristics of the Mt Maude Vineyard Pinot Noir, with its extended growing season, giving the additional “hang time” allowing the grapes to ripen fully, where seeds brown, skins toughen, flavours develop and most importantly stalks fully lignify. This enables us to use a higher percentage (85%) of whole bunch in the ferment, creating a wine with sinewy structure from stalk tannin and the “crushed herb and spice” aromas which are the precursor to the ethereal forest floor, violet or alluring perfume great pinot’s have.

Fermented very traditionally in open topped tanks, hand plunged and using indigenous yeasts. Three weeks on skins for tannin development prior to gentle pressing through our basket press. Matured in French oak barriques (50% new) for nine months followed by a movement into one year old French oak barriques where the wine rested for another nine months.



CLONES	HARVEST DATE	BOTTLING DATE	QTY BOTTLED	ALCOHOL	pH	ACIDITY
10/5	14/04/09 - 26/04/09	3rd Feb 2011	2908 Bottles	14% VOL	3.63	6.5 g/L