

mt maude pinot noir 2010

CENTRAL OTAGO

A complex bouquet of dark cherries, ripe plum, violets and spice. A full-bodied wine with densely packed flavours of dark berry, savory herb and game.

Sarah-Kate & Dan Dineen - Winemakers



5 Stars - Top 10
Dish Wine Panel Pinot Noir - June 2012



Gold Medal
Royal Easter Show Wine Awards 2012



5 Stars - Raymond Chan

VINTAGE SUMMARY

2010 will be noted as one of our most powerful and concentrated vintages on record. The start of the growing season was cool and continued through-out flowering in December. Consequently berry size was smaller and bunch weights low. The unsettled weather patterns changed in late January, and our vintage finished with higher temperatures than usual and long settled periods with dry, hot autumn days.

VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Characteristics of the Mt Maude Vineyard Pinot Noir, with it's 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 whole bunch (60%) 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 eight months.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
19/4 2010 - 13/5 2010	7th October 2011	2868 Bottles	10/5	14.0% VOL	3.63	6.5 g/L