

mt maude pinot noir 2011

CENTRAL OTAGO

A savoury bouquet of succulent red fruits, bramble and dried herb. Medium – full bodied with layers of soft red fruits, fine tannins and whole bunch complexities which unfold into this harmonious Pinot Noir from our mature family vineyard.

Sarah-Kate & Dan Dineen - Winemakers

“ This is a very harmonious Pinot Noir with soft red fruit flavours and seamlessly interwoven complexities ”

★★★★★ 5 Stars – *Raymond Chan*

VINTAGE SUMMARY

The season began with a warm spring, essentially no frosts and the typical spring winds also stayed away meaning the vines were under very little pressure. The weather pattern continued in both November and December leading to a flush of growth and a superb (short) flowering and fruit set. Mild temperatures and continued rainfall threatened a prolonged harvest but some late season good weather meant harvest began in good condition and on time.

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 whole bunch (65%) 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 2011	30th January 2013	1820 Bottles	10/5	14.0% VOL	3.6	6.5 g/L