

mt maude pinot noir 2013

CENTRAL OTAGO

Beautifully scented with all the hallmarks of a Mt Maude Vineyard Pinot Noir, violets, dark cherry, bramble and dried herb. Medium – full bodied with layers of dark fruits, fine tannins and whole bunch complexities which unfold into this harmonious Pinot Noir from our mature family vineyard.

Sarah-Kate & Dan Dineen - Winemakers



*5 stars in Winestate's Recent Releases
March / April 2015 issue*

VINTAGE SUMMARY

Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. Good weather over flowering allowed a quick but very good fruit set. The dry and warm summer, which extended into a glorious autumn meant slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact. 2013 was one of the most enjoyable vintages for Pinot Noir we have had the pleasure to work with, definitely one to watch.

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 additional time for 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 (50%) 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 (40% new) for 18 months.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
19/04/ 2013	10th October 2014	1968 Bottles	10/5	14.5% VOL	3.44	5.8 g/L