

mt maude pinot noir 2014

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

Champion Pinot Noir Trophy
Gold Medal

Romeo Bragato Wine Awards 2015



VINTAGE SUMMARY

Vintage 2014 began with a relatively mild winter followed by a warm calm spring, perfect conditions for a short flowering, good fruit set and healthy spring growth. Temperatures nose-dived in January, it was the coolest January we have experienced in the vineyard in 10 years. Conditions in February & March improved and we enjoyed the stable & fine weather these months typically provide. When most of New Zealand was being doused with heavy rain at the end of March & early April, we remained dry and unusually warm, counteracting our cool January.

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 (100%) 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 14 months.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
22nd April 2014	30th June 2015	2166 Bottles	10/5	14% VOL	3.61	6.4 g/L