

mt maude pinot noir 2015

CENTRAL OTAGO

Beautifully scented, a hallmark of the Mt Maude Vineyard Pinot Noirs. Medium bodied with layers of brambly fruits, fine tannins and whole bunch complexities which unfold into this harmonious Pinot Noir from our mature family vineyard.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

The 2015 season had a slow start with cooler than normal spring temperatures. Late spring frosts caused some sleepless nights and for the first time ever we had a helicopter on standby at Mt Maude. The season did a complete backflip with an exceptionally warm December, perfectly timed for a concise flowering period and resultant healthy fruit set. January and February continued the warmer weather trend and the vines rapidly 'caught up' from the slow start. Night time temperatures were unusually high, which coupled with the warm days meant harvest began earlier and the 2015 season was more compressed than recent years.

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
24th April 2015	6th July 2016	1914 Bottles	10/5	14% VOL	3.66	5.6 g/L