

MAUDE

MAUDE PINOT NOIR 2006

region Central Otago, New Zealand

sub-regions Gibbston Valley, Central Otago (40%)
Alexandra, Central Otago (35%)
Lowburn, Central Otago (20%)
Wanaka, Central Otago (5%)

vintage 2006

t a s t i n g n o t e

colour Vibrant scarlet

nose Dark berry fruits, ripe plums, subtle char with lifted hints of violets and wild thyme.

palate A full rich Pinot Noir with complexity. Typical of Central Otago Pinot Noir, this wine has ripe concentrated dark fruit flavours. However, more interesting is the complexing characters in this wine evident as the forest floor and dried spice flavours. Combining these with savory long fruit tannins and well integrated oak has given rise to a wine we feel will reward careful cellaring.

general From the sensational 2006 vintage, perfectly ripened fruit was hand harvested from six premium vineyard sites in Central Otago, split between 4 different sub-regions - each region contributed uniquely to this blend. Alexandra gave the perfume, Lowburn the density of the mid palate, with Gibbston Valley the lineal tannin structure and great length. The small parcel of Wanaka contributed the 'forest floor' character which will develop into the ethereal Pinot Noir perfume over time. As a result the wine is greater than the sum of its parts.

Fermented very traditionally in open topped tanks, hand plunged, indigenous yeasts with a portion of whole bunch included in each fermenter. A month on skins for tannin development prior to gentle pressing through our basket press. Maturation in French barriques for 10 months before minimal filtration, no fining and bottling in March, 2007.

t e c h n i c a l

pH 3.62

TA 6.5 g/L

ALC 14.3 %

