

# MAUDE

## MAUDE PINOT NOIR 2007

region	Central Otago, New Zealand
sub-regions	Bendigo, Central Otago (36%) Gibbston Valley, Central Otago (27%) Alexandra, Central Otago (26%) Wanaka, Central Otago(11%)
vintage	2007

### t a s t i n g   n o t e

colour                      Deep rich scarlet

nose                         A dense, dark and brooding nose of mulberry, plum pie and ripe blackberries. Chocolate and char are infused with the perfume of violets.

palate                      A full rich Pinot Noir. Typical of Central Otago Pinot Noir, from a low yielding year this wine has wonderful concentration, more intense than the 2006. The longer ripening of this cooler season has enabled us to use a greater percentage of whole bunch inclusion in the ferment giving the wine more structural tannin. Combine these savory long fruit tannins with well integrated oak and we feel the 2007 Maude Pinot Noir is a wine which will reward careful cellaring.

general                    From the painfully light cropping 2007 vintage, with its fewer bunches and smaller berries. Despite the light crop it was a long slow ripening season. The fruit for this wine was hand harvested from five premium vineyard sites in Central Otago, split between 4 different sub-regions. Each region contributed uniquely to this blend.

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, 2008.

### t e c h n i c a l

pH 3.52

TA 6.9 g/L

ALC 14.2%

